



C641.5
C153B

THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA
AT CHAPEL HILL



THE COLLECTION OF
NORTH CAROLINIANA

PRESENTED BY

Justice John Wallace Winborne
Library Fund

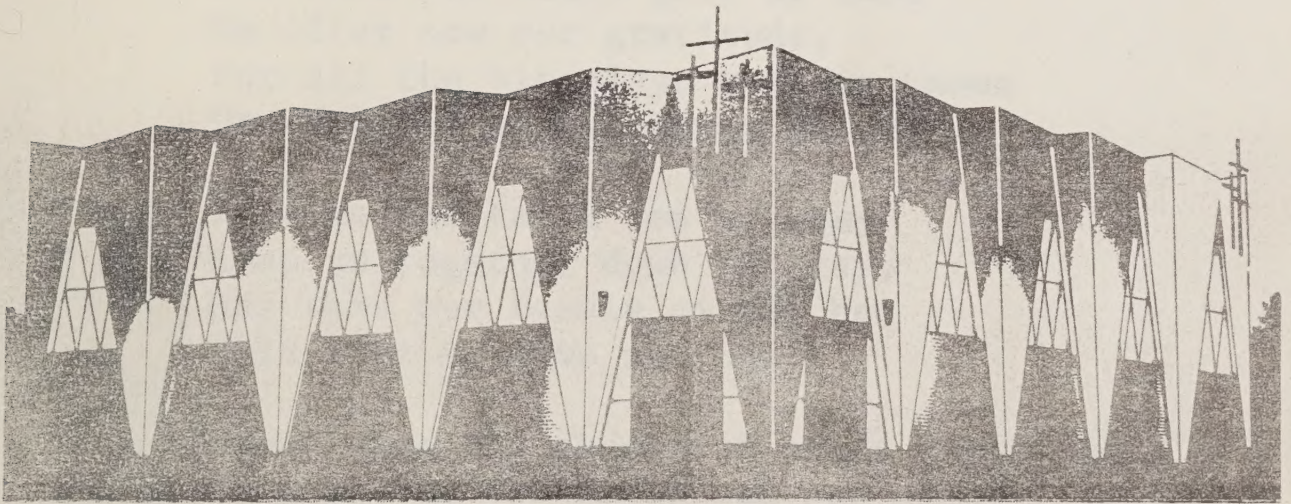
C641.5

C153b

Calico Cupboard

8095

PRODUCED BY
THE UNITED METHODIST WOMEN



BURKHEAD UNITED METHODIST CHURCH

WINSTON SALEM, N. C.

DONALD ELLIS, MINISTER

JAMES R. REEVES, ASSOCIATE

--COOKBOOK CHAIRWOMAN--

Georgia McInturff

--Illustrations by Thornie Gay--

Digitized by the Internet Archive
in 2021 with funding from
University of North Carolina at Chapel Hill

FAMILY GRACE

For all the beauties of this day,
For the innocence of childhood's play,
For health and strength and laughter sweet
Dear Lord, our thanks we now repeat.

For this our daily gift of food
We offer now our gratitude,
For all the blessings we have known
Our debt of gratefulness we own.

Here at the table now we pray
Keep us together down the way,
May this our family circle be
Held fast by love and unity.

Grant when the shades of night shall fall
Sweeten the dreams of one and all,
But when another day shall break
Unto thy service may we wake.

A HAPPY HOME RECIPE

4 c. of love	5 spoons of hope
2 c. of loyalty	2 spoons of tenderness
3 c. of forgiveness	4 qt. of faith
1 c. of friendship	1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

ABBREVIATIONS USED IN THIS BOOK

Cup.	.c.
Tablespoon.	Tbsp.
Teaspoon.	tsp.
Pound.	lb.
Ounce.	oz.
Gallon.	gal.
Minute.	min.
Hour.	hr.
Large.	lg.
Small.	sm.
Package.	pkg.
Dozen.	doz.
Pint.	pt.
Quart.	qt.
Medium.	med.

OVEN TEMPERATURE

<u>Temperature (°F)</u>	<u>Term</u>
250-300	Slow
325	Moderately slow
350	Moderate
375	Moderate quick
400	Moderately hot
425-450	Hot
475-500	Extremely hot

TERMS AND DEFINITIONS

- Barbecue. To cook in a highly seasoned sauce
- Baste. To moisten meats with melted fat, meat drippings, fruit juice or sauce during cooking to prevent drying to add flavor
- Braise. To cook slowly by moist heat
- Bread. To coat with crumbs
- Broil. To cook by direct heat
- Broth. A thin soup, or the liquid in which food was cooked
- Croquette. Finely chopped meat, poultry or fish which is shaped, coated and deep-fat fried
- Cube. To cut into small even pieces
- Dice. To cut into cubes, about $\frac{1}{4}$ inch in size
- Dredge. To dip in or sprinkle with flour
- Drippings. The fat and juices collected in a roasting pan or skillet
- Filet or Fillet. . . . A boneless, long-shaped piece of meat or fish
- Lard. To insert or place strips of fat on surface
- Marinate. To let stand in a mixture of oil and vinegar or lemon juice
- Panbroil. To cook in a skillet kept dry by pouring off accumulated fat
- Panfry. To cook in a small amount of fat in a skillet
- Panboil. To partially cook in water

TERMS AND DEFINITIONS

Poach.	To cook in water just below the boiling point
Pot Roast.	To cook slowly by moist heat
Roast.	To cook by dry heat in the oven
Roux.	A smooth blend of fat and flour used for thickening
Saute.	To cook in a small amount of fat
Score.	To make shallow cuts in surface or edges of meat
Sear.	To brown quickly
Simmer.	To cook by moist heat at a low temperature
Singe.	To burn the hairs off poultry
Stew.	To cook slowly in liquid
Stock.	The liquid in which meat, fish or poultry has been cooked
Suet.	The firm white fat of beef
Truss.	To fasten together with strings or skewers

SUBSTITUTIONS

- 1 cup whole milk = $\frac{1}{2}$ cup of evaporated milk plus $\frac{1}{2}$ cup of water or 4 tablespoons of dry whole milk plus 1 cup of water.
- 1 cup skim milk = 4 to 4 tablespoons of nonfat dry milk plus 1 cup of water.
- 1 whole egg, for thickening or baking = 2 egg yolks or 2 tablespoons dried whole egg plus $2\frac{1}{2}$ tablespoons water.

SUBSTITUTIONS

1 tablespoon flour, for thickening = $\frac{1}{2}$ tablespoon
cornstarch, potato starch,
or rice starch.

1 cup cake flour, for baking = $\frac{7}{8}$ cup all-purpose
flour.

1 cup all-purpose, for baking breads = up to $\frac{1}{2}$ cup
bran, whole wheat flour or
cornmeal mixed with enough
all-purpose flour to fill a
cup.

1 teaspoon baking powder = $\frac{1}{3}$ teaspoon baking soda
plus $\frac{1}{2}$ teaspoon cream of tartar.

EQUIVALENTS

3 tsp.	1 Tbsp.
2 Tbsp.	$\frac{1}{8}$ c.
4 Tbsp.	$\frac{1}{4}$ c.
5 Tbsp.	$\frac{1}{3}$ c.
8 Tbsp.	$\frac{1}{2}$ c.
16 Tbsp.	1 c.
2 pts.	1 qt.
12 Tbsp.	$\frac{3}{4}$ c.
4 oz.	$\frac{1}{2}$ c.
8 oz.	1 c.
16 oz.	1 lb.
2 c.	1 pt.
2 c. fat.	1 lb.
2 c. sugar.	1 lb.
1 qt.	4 c.

EQUIVALENTS

1 lb. butter.	.2 c. or 4 sticks
7/8 c.	3/4 c. + 2 Tbsp.
5/8 c.	1/2 c. + 2 Tbsp.
1 oz.	.2 Tbsp. fat or liquid
Pinch.	as much as can be taken between tip of finger and thumb.
Speck.	less than 1/8 tsp.

FOR FUTURE USE - METRIC SYSTEM - LIQUID

1 tsp.	5 ml
1 Tbsp.	.15 ml
1 teacupful	.180 ml
1 glassful.	.240 ml
1 qt.	.1000 ml
1 pt.	.750 ml
1 oz.	.30 ml

QUANTITY COOKING AND KITCHEN MEASURES

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings.

MEAT, POULTRY, FISH

<u>Servings for:</u>	<u>25</u>	<u>50</u>	<u>100</u>
Weiners	6½ lb.	13 lb.	25 lb.

(continued)

QUANTITY COOKING AND KITCHEN MEASURES

MEAT, POULTRY, FISH (continued)

<u>Servings for:</u>	<u>25</u>	<u>50</u>	<u>100</u>
Hamburger	9 lb.	18 lb.	35 lb.
Ham (bone in)	14 lb.	28 lb.	55 lb.
Chicken	13 lb.	25 lb.	50-75 lb.
Fish (1g.)	13 lb.	25 lb.	50 lb.

SALADS AND CASSEROLES

Potato Salad	4 $\frac{1}{4}$ qt.	2 $\frac{1}{4}$ gal.	4 $\frac{1}{2}$ gal.
Baked Beans	3/4 gal.	1 $\frac{1}{4}$ gal.	2 $\frac{1}{2}$ gal.
Jello	3/4 gal.	1 $\frac{1}{4}$ gal.	2 $\frac{1}{2}$ gal.

BEVERAGES

Coffee	$\frac{1}{2}$ lb.	1 lb.	2 lb.
(Water)	1 $\frac{1}{2}$ gal.	3 gal.	6 gal.
Tea	1/12 lb.	1/6 lb.	1/3 lb.
(Water)	1 $\frac{1}{2}$ gal.	3 gal.	6 gal.
Lemonade	10-15 lemons	20-30 lemons	40-60 lemons
(Water)	1 $\frac{1}{2}$ gal.	3 gal.	6 gal.

Be present at our table, Lord
 Be here and everywhere adored,
 Thy creatures bless and grant that we
 May feast in fellowship with thee.
 Amen.

(The Wesley Grace)

TABLE OF CONTENTS

Appetizers and Dips	1
Soups	9
Salads	11
Breads	25
Meats	33
Vegetables	59
Cakes	71
Pies	101
Cookies	111
Desserts	119
Candy	125
Beverages	129
Pickles and Preserves	133

Appetizers and Dips

APPETIZERS AND DIPS

CHEESE BITS

Mrs. Joyce M. Williams

2 c. flour, all purpose	2 c. grated sharp cheese
2 sticks margarine	2 c. Rice Krispies

Blend flour, margarine and grated cheese thoroughly. Bake in a 300° oven for 15 min. on bottom rack position, then 15 min. more on top rack position.

CHEESE KRISPIES

Mrs. E. A. Butner, Jr., (Ruth)

2 c. sharp grated cheese	2 c. flour
2 sticks butter or margarine	1 tsp. salt
	2 c. Rice Krispies

Beat cheese, butter, flour and salt together and mix in Rice Krispies. Pinch off dough and roll into small balls and flatten. Bake on cookie sheet about 20 min. at 350°. Makes about 30.

CHEESE BISCUITS OR STRAWS

Mrs. W. C. Edwards, Jr.

½ lb. butter	1 tsp. salt
½ lb. cheese (shay, cheddar)	Dash of cayenne pepper
2 c. plain flour	

Cream butter and cheese; blend flour; add seasonings. Bake 12 min. at 350° for cheese straws. Biscuits do best at 375° for 12-15 min. May use cookie press.

Doing an injury puts you below your enemy;
revenging one makes you but even with him;
forgiving it sets you above him.

Don't criticize the Bible-let the Bible criticize you.

APPETIZERS AND DIPS

OLIVE CHEESE PUFFS

Mrs. Thomas S. Irwin (Janie)

Combine a package (approx. 8 oz) cheddar cheese shredded with $\frac{3}{4}$ cup sifted flour, $\frac{1}{3}$ cup margarine, $\frac{1}{4}$ tsp. paprika, and pinch of salt. Knead together until you form a large ball. Then form dough around small green olives. Arrange on baking sheet. Bake 15 minutes in 400° oven.

APPETIZER MEAT BALLS

Mrs. John W. Stanley (Jane)

$1\frac{1}{2}$ -2 lbs. ground beef
1 beaten egg

1 envelope onion soup mix
 $\frac{1}{2}$ c. catsup - or what you need

Mix together and roll into balls. May be frozen now or baked at 350° for 10-15 minutes. Then roll into sauce. Makes 45 balls.

Sauce

1 sm. can crushed pineapple
 $\frac{3}{4}$ c. sugar
1 Tbsp. soy sauce

$\frac{1}{2}$ c. vinegar
 $\frac{1}{8}$ c. soy sauce

Mix together and let boil and thicken.

CHEESE BALLS

Mrs. John W. Stanley (Jane)

$\frac{1}{2}$ c. margarine, soft
2 c. grated cheddar cheese,
sharp
1 c. plain flour

1 jar regular olives
 $\frac{1}{4}$ tsp. cayenne pepper

Cream margarine and cheese together til smooth. Add flour, olives and cayenne pepper. Put dough around an olive to make ball. Bake at 375° for 12-15 min. Makes 30 balls.

Keep conscience clear, then never fear.

APPETIZERS AND DIPS

CRAB ROLL-UPS

Mrs. William Flewelling (Barbara)

Cut crusts off thin sandwich bread and roll with rolling pin very thin.

1-7½ oz. crabmeat.

Melt 8 oz. Velveeta cheese and 8 oz. butter or oleo. Add crab. Spread mixture on bread thinly. Roll tightly and freeze. When ready to use, cut in two. Roll in melted butter and sesame seeds. Broil a few minutes.

MARINATED SHRIMP AND CRABMEAT (fantastic hors d'oeuvres!)

Mrs. Alan T. Kirby

2 lbs. shrimp	1 stalk celery, chopped
2 lbs. crabmeat	1 pt. mayonnaise
2 med. onions, chopped	1 large bottle Durkee's
2 med. green peppers, chopped	famous dressing
	Salt and pepper to taste

Marinate overnight in glass bowl. Serves 12 easily!

STUFFED CUCUMBER CUPS

Mrs. M. Laird Gann, Jr.

Mix:

1 lb. shrimp cooked and chopped
 ½ lb. softened butter - or less
 1 tsp. salt
 ½ tsp. mace
 Dash of salt

Cut 2 or 3 cucumbers in ¾" slices. Scoop out enough cucumber to stuff with shrimp mixture. Chill thoroughly!

Joy is multiplied when you share it.

APPETIZERS AND DIPS

CHEESE SAUSAGE BALLS

Mrs. E. E. Thompson (Sue)

1 lb. sausage
1 pkg. (10 oz.) sharp
cheese

3 c. Bisquick

Grate cheese and put in sausage at room temperature. Mix well with hands. Add Bisquick and mix well. Pinch in sm. balls. Bake at 375° for 15 min. or less. Makes 8½ doz. Can freeze.

CRAB CANAPES

Mrs. Alan T. Kirby (Susan)

1 lb. crab meat
3 Tbsp. mayonnaise
1 Tbsp. prepared mustard
¼ tsp. salt
Dash pepper
1 Tbsp. lemon juice

12 slices white bread,
toasted or crackers
¼ c. grated parmesan cheese
2 Tbsp. dry bread crumbs

Combine first 6 ingredients. Spread mixture over toast or crackers. Sprinkle cheese and bread crumbs over top. Broil 2-3 min. until brown. Makes 72.

DEVILED HAM ROLLS

Mrs. Thomas S. Irwin (Janie)

4 cans (4½ ounces) deviled ham
¾ c. finely chopped olives
4 pkgs. (3 ounces each) cream cheese
1 Tbsp. plus 1 tsp. prepared mustard

Mix 4 cans (4½ ounces each) deviled ham and ¾ c. finely chopped olives; chill until firm. Shape into 4 rolls. Blend 4 packages (3 ounces each) cream cheese, softened, add 1 Tbsp. plus 1 tsp. prepared mustard; spread over rolls. Cover; chill at least 2 hours.

Envy shoots at others and wounds herself.

Mrs. Thomas S. Irwin (Janie)

Mix all together at room temperature. Pinch into small balls (1 teaspoon). Bake 10 to 15 minutes at 375°. Freeze. To reheat, remove from freezer and heat at 300° for 10 minutes.

Mrs. John W. Summerson (Marge)

For each roll-up, trim crust from one slice of bread. Put one teaspoon mushroom soup in center. Roll-up and wrap with one slice of bacon and secure at each end with toothpicks. Bake at 400° for 20 minutes.

Mrs. J. L. Barlow (Brenda)

Mix all ingredients together.

APPETIZERS AND DIPS

DILL DIP

Mrs. Mary Jones

2/3 c. mayonnaise	2/3 c. sour cream
1 Tbsp. parsley flakes	1 tsp. onion flakes
1 tsp. dill seed	1 tsp. Lawrey Seasoning salt

Mix together and let sit in the refrigerator overnight for better flavor. Delicious with raw celery and carrot sticks and raw cauliflower or corn chips.

CHEESE AND BEAN DUNK

Mrs. W. H. Linville (Ann)

1 6 oz. roll garlic cheese food (squeeze type)
1 can bean with bacon soup
1 cup sour cream
2 Tbsp. sliced green onion

Cut cheese food roll into chunks. Place in saucepan with soup. Heat slowly, stirring constantly, until blended. Stir in sour cream and onion. Heat thoroughly. Transfer to fondue pot. Garnish with sliced green onion. Makes 2 2/3 cups.

TYROPITA

Mrs. Joseph B. Mickler (Gaye)

1 lb. phyllo dough	2 eggs
1 3 oz. pkg cream cheese	1 12 oz. cottage cheese
½ lb. feta cheese	3 tsp. parmesan cheese

Mix eggs, cream cheese, cottage cheese, parmesan cheese and feta cheese. Cut phyllo sheets into thirds. Brush the sheet with melted butter. Fold top of sheet over. Place 1 tsp. of cheese filling on sheet. Fold the sides of the sheet into the middle so cheese filling is covered. Then roll up in jelly-roll fashion. Place on greased cookie sheet. Bake at 350° for 20-30 minutes. Can be frozen before baked.

A word and a stone let go cannot be recalled.

APPETIZERS AND DIPS

CRAB DIP

Mrs. M. Laird Gann, Jr. (Brenda)

6 oz. can or frozen crab meat	2 Tbsp. catsup
8 oz. pkg. cream cheese	2 Tbsp. minced onion
½ c. mayonnaise	

Mix all ingredients and pour into blender. Blend until dip consistency.

SHRIMP DIP

Mrs. John W. Summerson (Marge)

2 3 oz. pkgs. cream cheese	1/3 c. mayonnaise
3 tsp. chili sauce	2 tsp. lemon juice
½ tsp. onion juice	¼ tsp. worchestershire sauce
½ lb. cooked fresh shrimp or 1 5 oz. can shrimp (finely cut)	

Blend cheese with seasonings. Mix with shrimp. Let stand at room temperature to soften before serving. This amount serves a large party.

VEGETABLE GARLIC DIP

Mrs. Donald Chipman, Jr. (Ann)

1 sm. jar (8 oz.) Hellman's mayonnaise	1 Tbsp. garlic salt
1 Tbsp. curry powder	1 Tbsp. grated onion
1 Tbsp. horseradish	1 Tbsp. vinegar

Combine all ingredients and mix well. Refrigerate. Allow time for ingredients to blend.

MARINATED VEGETABLES

Mrs. Robert E. Sharp, II

1 c. oil	1 ¾ c. vinegar
1/3 c. sugar	2 tsp. mustard
1 tsp. oregano	carrot sticks
green pepper rings	1 can mushroom buttons
cauliflower, broken into small pieces	

(continue)

APPETIZERS AND DIPS

MARINATED VEGETABLES (continued)

Mix oil, vinegar, sugar, mustard and oregano. Add vegetables. Marinate in refrigerator 4 to 6 hours, stirring occasionally. Drain vegetables and serve as appetizer or salad.

VEGETABLE CHILI DIP

Mrs. Donald Chipman, Jr. (Ann)

1 c. Hellman's mayonnaise	1½ c. chili sauce
1 sm. onion-grated	2 Tbsp. horseradish
2 tsp. mustard seeds	(heaping)
	Tabasco sauce to taste

Combine all ingredients and mix well. Refrigerate and allow time for ingredients to blend.

CURRY DIP

Mrs. Don Caudle (Barbara)

1 c. mayonnaise	2 tsp. tarragon vinegar
salt and pepper to taste	1/3 tsp. thyme
½-1 tsp. curry powder	2 Tbsp. chopped chives
2 Tbsp. grated onion	

Mix together and chill.

Add your favorite recipe here:

Soups

SOUPS

BRUNSWICK STEW

Mrs. Brady Way (Shirley)

1 stewing chicken
 1 pt. butterbeans
 $\frac{1}{2}$ Tbsp. salt and pepper
 1 pt. tomatoes
 1 c. bread crumbs

4 Irish potatoes diced
 1-2 onions, diced
 1 pt. corn
 1 Tbsp. butter

Cut meat in pieces and simmer with potatoes, butter beans, onions, salt and pepper until tender. Remove bones, add corn and tomatoes. Cook until vegetables are done. Add butter and crumbs to thicken into stew.

CLAM CHOWDER

Mrs. Thomas S. Irwin (Janie)

2 cans Snows uncooked clams
 1 lg. onion, chopped
 $\frac{1}{4}$ c. bacon drippings
 1 Tbsp. butter

3 cans water
 3 med. potatoes,
 chopped
 $\frac{1}{4}$ tsp. salt & Pepper

Mix all except potatoes and boil approximately 30 minutes. Add potatoes and cook another 30 minutes. Add water as needed to make soupy but not watery.

FRENCH ONION SOUP

Mrs. Robert E. Sharp, II (Penny)

$2\frac{1}{2}$ c. thinly sliced onion
 $\frac{1}{4}$ c. butter
 6 c. beef broth
 6 slices toast
 grated swiss cheese

$\frac{3}{4}$ c. water
 1 Tbsp. flour
 1 tsp. worchestershire
 sauce

Cook onions in water till water is absorbed. Saute in butter until brown - stir in flour. Add broth and worchestershire sauce. Simmer covered 1 hour. Put in oven-proof bowls. Place 1 slice of toast on top of soup in each bowl, sprinkle cheese on toast. Place in 350° oven until cheese melts.

SOUPS

QUICK AND EASY SOUP

Sue Perkins

$\frac{1}{2}$ lb. ground beef	1 lb. can stewed tomatoes
1 8 oz. can tomato juice	4 c. water
1 10 oz. pkg. frozen mixed vegetables	$\frac{1}{2}$ envelope dry onion soup
	1 tsp. sugar

Brown meat, drain off excess fat. Stir in remaining ingredients. Bring to boil, reduce heat, cover and simmer 30 minutes.

HAMBURGER SOUP

Mrs. Alan T. Kirby (Susan)

Brown together :

1 lb. ground beef	1 c. chopped onions
-------------------	---------------------

Add:

1 can cream of celery soup	1 lg. can V-8 juice
garlic salt	2 c. finely grated raw carrots
	Salt and pepper

You can add one can tomato soup to stretch recipe. Simmer 45 minutes to one hour. Tastes better on second day.

HAMBURGER VEGETABLE SOUP

Mrs. M. Laird Gann, JR.

1 lb. hamburger	1 sm. can white corn
Chicken scraps	1 sm. can yellow corn
$\frac{1}{2}$ lb. stew beef stewed	1 sm. can butter beans
1 lg. can stewed tomatoes	1 sm. can green peas
$1\frac{1}{2}$ lg. onions	$\frac{1}{2}$ c. rice (regular)
Salt and pepper to taste	1-2 c. water

Brown hamburger. Add tomatoes and tomato sauce. Simmer about 15 min. Add chicken scraps, beef stew and any beef leftovers you may have. Add onions and water and simmer for one hour. Add vegetables and rice and simmer $\frac{1}{2}$ hour or longer. Makes a very thick soup.



Salads

SALADS AND DRESSINGS

COLE SLAW

Mrs. Don Caudle (Barbara)

3 c. grated cabbage
 $\frac{1}{4}$ c. sugar

$\frac{1}{2}$ med. size onion, chopped
 fine

Mix this well. Then add this sauce:

$\frac{1}{4}$ c. vinegar
 $\frac{1}{2}$ tsp. sugar
 $\frac{1}{4}$ tsp. mustard

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. celery seed

Bring vinegar, sugar, mustard, celery seed and salt to a boil. Then add $\frac{1}{4}$ c. cooking oil. Let all this come to a boil for 1 min. Then pour over cabbage and chill. Stir before serving.

FROZEN FRUIT SALAD

Mrs. Wesley Appel (Frances)

1 c. whipping cream
 $\frac{3}{4}$ c. banana pulp
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. orange pulp

$\frac{1}{2}$ c. cooked salad dressing
 $\frac{1}{2}$ c. peach pulp
 2 Tbsp. lemon juice
 $\frac{1}{2}$ c. Maraschino cherries,
 chopped

Whip cream, fold in sugar, salad dressing, lemon juice, fruit pulp and chopped cherries. Freeze. Serve in slices.

FRUIT SALAD

Mrs. Leon Cahill (Nell)

1 pkg. (8 oz.) cream cheese,
 softened
 1 sm. bottle maraschino
 cherries, chopped
 1 c. small marshmallows
 1 tsp. vanilla

$\frac{1}{4}$ c. mayonnaise
 1 lg. can crushed
 pineapple (drained)
 $\frac{1}{2}$ c. chopped pecans
 1 pkg. Dream Whip (whip
 by directions on pkg.)

Mix and put in refrigerator overnight.

The hurrieder we go the behinder we get.

SALADS AND DRESSINGS

BLUEBERRY SALAD

Mrs. O. L. Scott (Flossie)

Mrs. O. L. Reece (Mozelle)

- 2 pkg. (3 oz.) blackberry or strawberry gelatin
- 2 c. boiling water
- 1 can (15 oz.) blueberries, drained
- 1 can (8½ oz.) crushed pineapple, drained
- 1 pkg. (8 oz.) cream cheese
- ½ c. sugar
- 1 c. sour cream
- ½ tsp. vanilla
- ½ c. chopped pecans

Dissolve gelatin in boiling water. Drain the blueberries and pineapple and measure the liquid. Add 1 c. of the liquid to the gelatin mixture. Stir in the blueberries and pineapple. Pour in a 2 qt. flat pan or dish and put in the refrigerator until firm. Blend the softened cream cheese, sugar, sour cream and vanilla and spread over the congealed salad. Sprinkle with nuts. Makes 10 to 12 servings.

EASY CONGEALED SALAD

Mrs. Frank Stith, JR. (Lucy)

- 1 pkg. lime gelatin
- 1 med. can drained fruit cocktail
- 1 sm. can crushed pineapple
- May add chopped nuts
- 1 sm. pkg. cream cheese (may use ½ pkg. or 4 oz. low calorie cream cheese)
- 1 c. hot water

Cream the cheese and gelatin like making cake until mixed well, then dissolve in hot water. Add other ingredients. Congeal.

ORANGE CONGEALED SALAD Mrs. Harvey L. Lord (Lucille)

- 1 sm. pkg. orange jello
- 1 3 oz. pkg cream cheese
- ½ c. chopped pecans
- 1 sm. can crushed pineapple
- (continues)
- 16 large marshmallows
- 2 c. boiling water
- ½ pt. whipping cream or Cool Whip

SALADS AND DRESSINGS

ORANGE CONGEALED SALAD (continued)

Cream dry jello and cream cheese. Beat marshmallows in jello and cream cheese mixture. Add boiling water to this mixture and beat until dissolved. Let this mixture cool until thickened. Add pineapple and juice from can of pineapple. Add nuts and whipped cream and beat. Pour in mold and refrigerate.

CONGEALED SALAD JELL

Mrs. E. E. Thompson (Sue)

1 lg. size box strawberry jello	1 lg. can crushed pineapple (no. 2)
3 lg. ripe bananas (mashed)	1 pt. sour cream (2 c.)
1 c. boiling water	1 c. nuts

Mix jello in boiling water. Add pineapple, bananas and nuts. Let $\frac{1}{2}$ of jello mixture congeal until firm. Spread sour cream over mixture. Pour remaining jello over top and congeal til firm.

STRAWBERRY CONGEALED SALAD

Mrs. H. M. Baker, Jr.

1 pkg. strawberry jello	1 pkg. Cool Whip
1 pkg. frozen strawberries	

Mix box of jello, 1 c. hot water, and juice from pkg. of strawberries. Let it cook until it can be whipped. Then add strawberries and Cool Whip.

FROZEN CHERRY SALAD

Mrs. Joseph B. Mickler (Gaye)

1/3 c. salad dressing	1 c. pecan pieces
1 can fruit cocktail	20 maraschino pieces
1 pkg. strawberry jello	2 c. miniature marshmallows
1 8 oz. pkg. cream cheese	1 pt. whipped cream

Drain cocktail, saving syrup. Add enough water to syrup to make 1 c. Bring to a boil. Dissolve jello in boiling liquid. Beat cheese and (continued)

SALADS AND DRESSINGS

FROZEN CHERRY SALAD (continued)

salad dressing and add jello. Beat until lump-free. Fold in remaining ingredients. Put in freezer.

HOLIDAY CRANBERRY SALAD Mrs. Herbert M. Baker, Jr.

2 pkg. raspberry jello	1 can cranberry sauce
1 diced apple	1 sm. can drained crushed
1 diced orange	pineapple
	1 c. chopped pecans (opt.)

Mix only 3 cups of water with the boxes of jello. Add the other ingredients and congeal.

RIBBON SALAD Mrs. Barry E. Crotty (Joan)

1 box lemon jello	2 c. hot water
1 box orange jello	$\frac{1}{2}$ c. cold water
Juice from 1 lemon	1 can crushed pineapple
	2 bananas
	40 sm. marshmallows

Mix both boxes of jello with hot water; add lemon juice and cold water. Allow to thicken. Add crushed pineapple (drain and save juice). In bottom of 11 x 14 in. pyrex dish, place 2 diced bananas and 40 sm. marshmallows; add jello mixture and allow to congeal.

FROSTING:

2 Tbsp. flour	1 c. pineapple juice
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ pt. whipping cream
1 egg, slightly beaten	$\frac{1}{2}$ c. chopped nuts

Cook ingredients over low heat until very thick. Let cool and add 2 Tbsp. butter. Beat $\frac{1}{2}$ pt. whipping cream. Fold into cooked mixture and spread on jello. Sprinkle with $\frac{1}{2}$ c. chopped nuts.

SALADS AND DRESSINGS

HOLIDAY SALAD

Mrs. Joyce M. Williams

- | | |
|-----------------------------|--------------------------------|
| 1 c. sugar | 2 tsp. grated orange rind |
| 1 c. ground raw cranberries | 9 oz. can crushed |
| 1 pkg. lemon jello | pineapple |
| 1 c. orange juice | $\frac{1}{2}$ c. broken pecans |
| | 1 c. chopped celery |

Mix sugar and berries together and let stand several hours. Add jello to boiling water; stir until dissolved. Stir in orange juice and other ingredients. Pour into mold.

CRANBERRY SALAD

Mrs. R. P. Rawley (Bess)

- | | |
|-------------------------|------------------------|
| 1 sm. pkg. Knox Gelatin | 1 lb. cranberries |
| 2 lemons | 2 oranges |
| 3 apples (Baldwin) | 1 can grated pineapple |
| 2 c. sugar | |

Grind cranberries and apples in a meat chopper. Add lemon, oranges, pineapple and sugar. Soak gelatin in $\frac{1}{2}$ c. cold water; add $\frac{1}{2}$ c. boiling water. Stir until thoroughly dissolved. Add to cranberry mixture and pour into mold. Serve on lettuce with homemade mayonnaise. Add 1 c. pecans, if desired.

CRANBERRY SALAD

Mrs. M. Laird Gann, Jr. (Brenda)

- | | |
|-----------------------------|-------------------------|
| 1 box raspberry jello | 1 sm. can crushed pine- |
| 1 box strawberry jello | apple, not drained |
| 1 lg. can whole cranberries | 1 stalk celery, chopped |
| 2 c. fresh orange juice, | 1 c. chopped pecans |
| don't strain | |

Dissolve jello in 1 c. boiling water. Add other ingredients and pour into pyrex dish to congeal.

Before peeling oranges or grapefruit for salads, heat them a few minutes in a hot oven. The white stringy inner fibers will come off easily when the heated skin is removed.

SALADS AND DRESSINGS

LIME JELLO SALAD

Mrs. J. P. Burnette

1 lg. pkg. lime jello	2 c. water
1 carton (8 oz.) sour cream	1 pkg. (6 Oz.)
1 can (8 oz.) crushed pineapple	cream cheese

Dissolve jello in 2 c. hot water. Refrigerate. When jello begins to congeal, add pineapple, sour cream and small chunks cream cheese. Can be mixed with electric mixer. Mix until smooth. Return to refrigerator to congeal.

LIME PINEAPPLE SALAD

Mrs. Joyce M. Williams

1 pkg. lime jello	1 sm. can crushed pineapple
7 marshmallows, chopped	
1 pkg. (3 oz.) cream cheese	1 sm. can condensed milk
3/4 c. hot water	1/2 c. pecans, chopped

Heat the jello, marshmallows, cream cheese and hot water until all is melted. Add pineapple, condensed milk, and pecans to first mixture and refrigerate until congealed.

PINEAPPLE COTTAGE CHEESE SALAD

Mrs. P. M. Shields

1 pkg. lime gelatin	1 c. evaporated milk
1 pkg. lemon gelatin	1/2 c. salad dressing
2 c. boiling water	1 c. sm. curd cottage
1 can (no. 2) crushed	cheese
pineapple	1/2 c. chopped nuts

Dissolve gelatin in boiling water. Add crushed pineapple with its juice. Chill until partially set. Whip. Mix together evaporated milk, salad dressing, cottage cheese and nuts. Fold into whipped gelatin. Fill 1 1/2 qt. mold and chill until firm. Unmold on serving plate. Garnish with endive and red grapes.

A good example is the best sermon.

SALADS AND DRESSINGS

5 CUP SALAD-DESSERT Mrs. James H. Fitzgerald, Jr.

- 1 c. mandarin oranges (sm. can)
- 1 c. pineapple chunks
- 1 c. coconut
- 1 c. nuts
- 1 c. sour cream ($\frac{1}{2}$ pt.)
- $\frac{1}{4}$ to $\frac{1}{2}$ c. raisins

Drain all juice from fruit. Toss together lightly and chill for 3 hr. Serve on lettuce.

MANDARIN ORANGE SALAD-DESSERT Mrs. Mary Jones

- 1 pkg. orange jello
- 1 c. boiling water
- $\frac{1}{2}$ pt. orange sherbet
- 1 sm. can mandarin oranges
- $\frac{1}{2}$ c. whipped cream

Dissolve jello and cool slightly (10 min.). Whip cream while jello is cooling. Add sherbet to cooled jello. When mixture begins to jell, fold in whipped cream and mandarin oranges. Place in a mold. Serves 4 or 5. (I usually double the recipe.)

STRAWBERRY-CREAM SQUARES Mrs. Joyce M. Williams

- 2 pkg. (3 oz.) strawberry gelatin
- 2 pkg. (10 oz.) frozen strawberries
- 1 can (13 $\frac{1}{2}$ oz.) crushed pineapple
- 2 ripe bananas
- 1 c. sour cream

Dissolve gelatin in 2 c. boiling water. Add strawberries to gelatin mixture and stir until thawed. Add pineapple and bananas (diced) to mixture. Pour half of mixture in 8 x 8 in. pan or dish and allow to become firm. Spread sour cream over firm mixture; pour remaining gelatin mixture over sour cream and allow to harden. Cut in 12 squares and spread sour cream on top.

SALADS AND DRESSINGS

VEGETABLE SALAD

Mrs. Joyce M. Williams

2 cans (1 lb. each) French style green beans
 1 can green peas
 3-6 carrots, grated
 1 lg. onion, chopped
 1 stick celery, cut

Mix and marinate in dressing overnight.

DRESSING:

1 c. wine vinegar	1 tsp. salt
1 c. sugar	1 Tbsp. water
½ c. corn oil	

CUCUMBER CONGEALED SALAD Mrs. Herbert M. Baker, Jr.

1 box lime jello
 1 c. Miracle Whip Salad Dressing
 1 c. cottage cheese
 1 average cucumber, diced sm.

Dissolve jello according to directions on box. Add other ingredients. Chill. Cut into squares to serve.

BEET SALAD

Mrs. E. A. Butner (Ruth)

1 can (8 oz.) sliced beets	2½ Tbsp. oil
1/3 c. thinly sliced celery	2½ Tbsp. vinegar
2 Tbsp. chopped onion	1/8 tsp. salt
Dash pepper	Parsley
2 Tbsp. sugar	

Drain beets well and set aside. Combine remaining ingredients to make dressing. Add beets to dressing and marinate for several hr. Chill and serve.
 (make 2 servings.)

If absence makes the heart grow fonder -- some people really love church.

SALADS AND DRESSINGS

STRAWBERRY SALAD

Mrs. Don Caudle (Barbara)

- 1 pkg. (3 oz.) strawberry jello
- $\frac{1}{2}$ c. boiling water
- 1 pkg. (10 oz.) frozen strawberries (partly thawed)
- 2 sm. bananas, mashed
- 1 sm. can crushed pineapple, drained
- 1 carton sour cream

Dissolve jello in boiling water. Add remaining ingredients, except sour cream. Divide mixture in half. Chill $\frac{1}{2}$ mixture until firm. Spread sour cream over congealed half; spoon remaining mixture over sour cream. Congeal. Serves 6-8.

JELLO CUBE SALAD

Mrs. W. C. Burton (Buff)

- 3 pkg. jello (strawberry, lime and orange)
- 1 pkg. lemon jello
- 1 c. hot water
- $\frac{1}{4}$ c. sugar
- $\frac{1}{2}$ c. pineapple juice
- 1 pkg. Dream Whip
- 2 Tbsp. mayonnaise

Prepare the strawberry, lime and orange jello. Congeal each in flat, square pans. Cut into cubes. In a lg. bowl, put lemon jello. Add 1 c. hot water, sugar and pineapple juice. Congeal until consistency of egg whites. Fold in prepared pkg. of Dream Whip, mayonnaise and jello cubes. Chill in a lg. flat casserole.

7-UP SALAD

Mrs. Barry E. Crotty (Joan)

- 1 pkg. lemon or lime jello
- 1 c. boiling water
- 1 lg. pkg. cream cheese
- 1 sm. can drained crushed pineapple
- $\frac{1}{4}$ c. sugar
- $\frac{1}{2}$ c. chopped pecans
- 1 tsp. vanilla
- 1 sm. bottle 7-up

(continued)

SALADS AND DRESSINGS

7-UP SALAD (continued)

Dissolve jello in boiling water. Add cream cheese and beat until smooth. Add pineapple, sugar, nuts vanilla and 7-up. Pour in 9 x 9 in. pyrex dish and congeal.

3-COKE SALAD

Mrs. Alan T. Kirby (Susan)

2 pkg. (3 oz.) cherry jello
 1 can bing cherries, cut up
 1 can crushed pineapple
 2 c. hot fruit juice (drained from cherries and pineapple, with water added to make 2 c.)
 ½ c. chopped pecans

Dissolve jello in hot juice. Add other ingredients. When jello mixture is cool, add 3 sm. cokes and mix. Refrigerate. Serves 12.

MARSHMALLOW SALAD

Mrs. Joyce M. Williams

2 c. fruit cocktail	3 c. minature marshmallows
2 c. chunk pineapple	1 c. nuts (pecan pieces)
1 c. orange slices	2 c. coconut
1 c. grapefruit slices	1 pkg. cream cheese

Mix fruit, nuts, marshmallows and coconut. Mix cream cheese with some of the juice from the fruit until it becomes a creamy sauce. Pour over fruit mixture and stir gently together.

ORANGE-CREAM CHEESE CUPS

Mrs. Joyce M. Williams

1 pkg. (sm.) orange jello	¼ c. orange juice
1 pkg. (8 oz.) cream cheese	2 Tbsp. lemon juice
1 can (approx. 8 slices) sliced pineapple	

Drain pineapple and add enough hot water to syrup to make 1½c. Pour liquid over orange gelatin (continued)

SALADS AND DRESSINGS

ORANGE-CREAM CHEESE CUPS (continued)

and mix well. Blend gelatin mixture gradually with softened cream cheese. Add orange juice and lemon juice. Pour into individual molds and allow to congeal. Unmold on pineapple slice placed on lettuce. (May be made in a large mold.)

COPPER PENNIES (Carrot Salad) Mrs. Joyce M. Williams

2 lbs. carrots, (cooked, sliced)	1 tsp. salt
1 can tomato soup	dash pepper
3/4 can sugar	1/4 tsp. powdered
1/4 c. vinegar	mustard
3 sm. onions (cut into rings)	1 tsp. worcestershire
1 green pepper (chopped)	1/2 c. salad oil

Bring sauce to boil. Pour over carrots, onions and pepper. Marinate 24 hr. in refrigerator. (May use 1/2 can green beans, 1/2 can Waxbeans, 1/2 can corn and 1/2 can carrots.)

COPPER PENNIES Mrs. E. H. Phillips (Mildred)

2 lbs. carrots, peeled, sliced, and cooked until tender
 1 med. bell pepper, diced
 2 med. onions, peeled, sliced, and broken apart in rings
 1 can tomato soup
 3/4 c. sugar
 1/2 c. salad oil
 3/4 c. vinegar
 1 tsp. prepared mustard
 1 tsp. worcestershire sauce

Layer cooked carrots, bell pepper, and onions in lg. dish. Sprinkle each layer with salt and pepper. Mix remaining ingredients together and pour over carrots pepper, and onions. Cover tightly and place in refrigerator. Let stand at least 12 hr. before serving. Drain part of the dressing from vegetables and serve either as a vegetable or as a salad on lettuce.

SALADS AND DRESSINGS

FRENCH DRESSING

Mrs. James R. Reeves (Trish)

Combine in blender:

1 can tomato soup	1 tsp. salt
1/3 c. sugar	1/2 tsp. pepper
2 tsp. prepared mustard	3/4 c. vinegar
3 onions, quartered	2 tsp. worcestershire
1 clove garlic	Juice of 1 lemon

Mix well. Add 1 c. salad oil slowly through lid while blending. If you don't have a blender, chop onions and garlic fine and shake all together in a qt. jar. Makes about 1 qt., quite inexpensive.

ROQUEFORT DRESSING

Mrs. E. H. Phillips (Mildred)

1/2 lb. blue or roquefort cheese
 (blue is cheaper and just as good)
 1/2 c. mayonnaise
 3 tsp. tomato catsup
 Juice of 1/2 lemon
 Dash garlic salt

Mix all together, adding enough milk to thin.

THOUSAND ISLAND DRESSING

Mrs. Jerry T. Warren

1 c. Miracle Whip salad dressing
 1/3 c. pickle relish
 1/2 c. chili sauce
 1 med. onion, chopped fine
 1 tsp. celery seed
 Dash salt

Mix all ingredients and store in jar in refrigerator.

Lord, give me the serenity to accept the things I cannot change, and the courage to change the things I can, and the wisdom to know the difference.

SALADS AND DRESSINGS

SALAD DRESSING

Mrs. C. W. Hudspeth (Ruth)

1/3 c. ketchup	1 tsp. salt
1/3 c. sugar	1 tsp. paprika
1/2 c. Mazola oil	1 tsp. minced onion
1/4 c. vinegar	

Mix all except oil; then add oil and beat slowly.

COOK'S SALAD DRESSING

Mrs. E. E. Thompson (sue)

1/4 c. sugar or a little less	1/2 c. oil
1/4 c. vinegar	salt & pepper to taste
1/4 c. catsup	Clove of garlic

Combine all ingredients and add crushed garlic last. Another way is to add 1/4 c. of mayonnaise.

DON'S SALAD DRESSING

Don Chipman, Jr.

1/2 c. Miracle Whip salad dressing
1/4 c. chili sauce
1/8 c. grated cheddar cheese
1/2 tsp. prepared mustard
1/4 tsp. horseradish
1/4 tsp. vinegar

Mix together and let stand in refrigerator until flavors blend.

FRENCH DRESSING

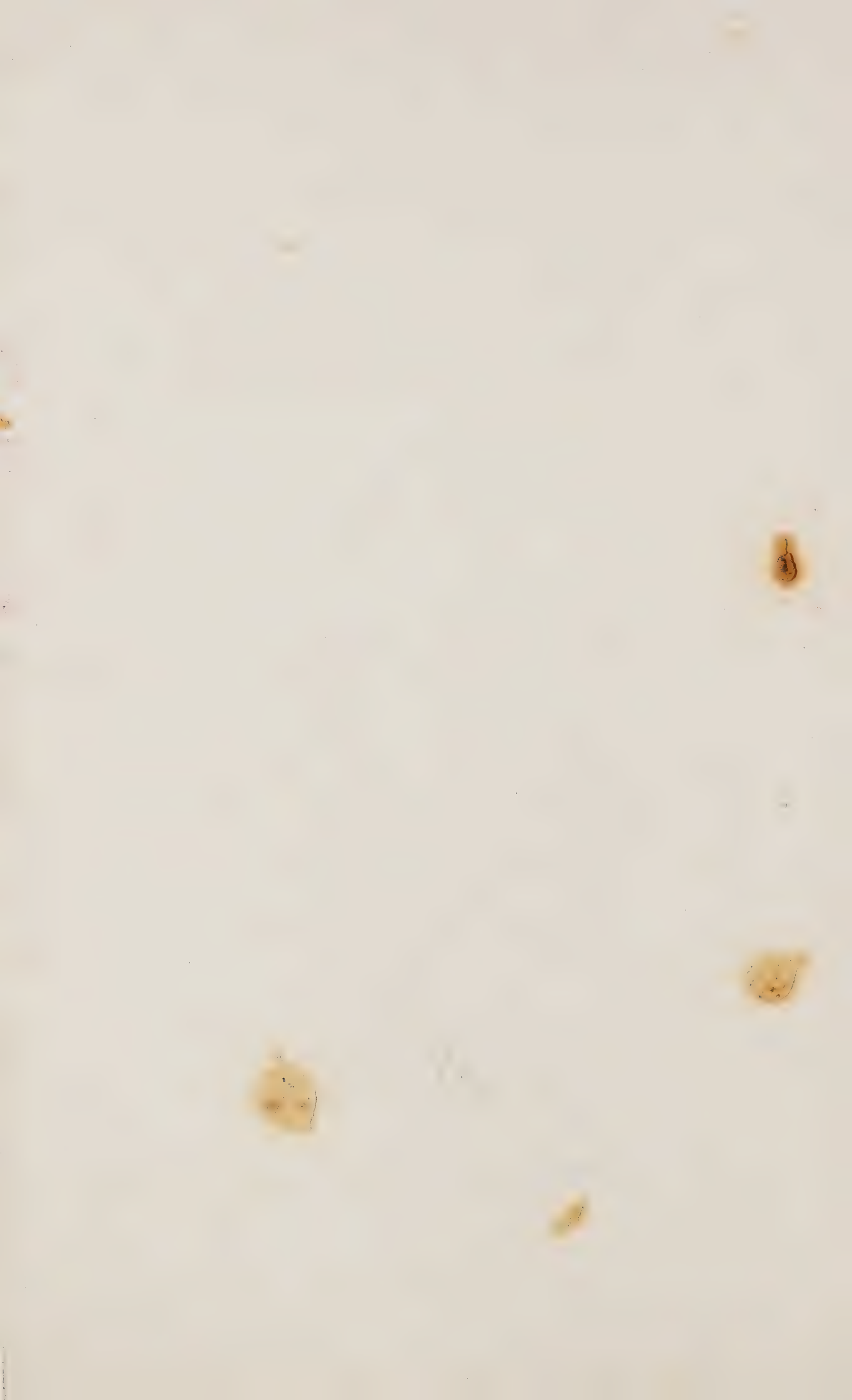
Mrs. Alan T. Kirby (Susan)

2/3 c. catsup	1 tsp. salt
1 c. Wesson Oil	1 tsp. pepper
1/2 c. sugar, scant	1/4-1/2 tsp. chopped onion
1/4 c. white vinegar or juice of	1/2 lemon

Put above in a qt. container, Add 1/3 of an egg white (to help thicken dressing and keep oil and vinegar from separating. Shake vigorously until thick.

Write your favorite recipes here:

Breads



BREADS

BANANA BREAD

Mrs. Harvey L. Lord (Lucille)

$\frac{1}{2}$ c. butter or margarine	1 c. sugar
2 c. sifted flour	2 eggs
1 c. mashed or sieved bananas	1 tsp. soda
$\frac{1}{2}$ c. finely chopped nuts	1 tsp. salt

Cream butter and sugar thoroughly. Add eggs, one at a time, and beat well. Sift flour, soda and salt. Add to creamed mixture alternately with banana puree. Fold in nuts. Bake at 350° for 50 to 60 min. Allow to cool thoroughly before slicing. Bake in pan 9 x 5 x 3 in. deep. This may be served with whipped cream, icecream, or just plain.

QUICK BUTTERMILK BREAD Mrs. James R. Reeves (Trish)

3 pkg. active dry yeast	2 Tbsp. sugar
$\frac{3}{4}$ c. warm water (105° - 115°)	2 tsp. baking powder
$1\frac{1}{4}$ c. buttermilk	2 tsp. salt
$4\frac{1}{2}$ -5 c. all purpose flour	Soft butter or margarine
$\frac{1}{4}$ c. shortening	

Grease loaf pan (one 9 x 5 x 3, or two $8\frac{1}{2}$ x $4\frac{1}{2}$ x $2\frac{1}{2}$ in. pans). In large mixer bowl dissolve yeast in warm water. Add buttermilk, $2\frac{1}{2}$ c. of the flour, the shortening, sugar, baking powder and salt. Blend $\frac{1}{2}$ min. on low speed, scraping constantly. Beat 2 min. on med. speed, scraping occasionally. Stir in remaining flour. (Dough should remain soft and slightly sticky.) Turn dough onto well-floured board; knead five min. or about 200 turns. Roll into rectangle 18 x 9 in. Roll up, beginning at shortside. With side of hand, press each end to seal. Fold ends under loaf. Place seam side down in pan. Brush loaf lightly with butter. Let rise in warm place until double, about one hour. (dough in center should be about 2 in. above pan.) Heat oven to 425° . Oven rack should be in lowest position or bread will brown too quickly. Bake 30 to 35 min. Remove from pan. Brush loaf with butter; cool on wire rack.

Variations: (continued on page 26)

BREADS

QUICK BUTTERMILK BREAD (continued)

Variations:

OATMEAL BREAD: Substitute $1\frac{1}{2}$ c. all purpose flour and $1\frac{1}{2}$ c. quick cooking oats for second addition of flour.

WHOLE WHEAT BREAD: Substitute $1\frac{1}{2}$ c. all purpose flour and 1 c. whole wheat flour for the first addition of flour; substitute 2 c. whole wheat flour for second addition.

CHEESE BREAD: Omit shortening; stir in 1 c. shredded sharp natural cheddar cheese (about 4 oz.) with the second addition of flour.

COMPANY CORN BREAD

Mrs. Barry Crotty (Joan)
Mrs. Harvey Lord (Lucille)

1 c. self-rising corn meal mix
1 c. sour cream
1 sm. can cream-style corn (7 oz.)
2 eggs
 $\frac{1}{2}$ c. oil

Mix in any order. Bake in 9 x 9 pan at 400° for 30 min.

DATE NUT BREAD

Mrs. Harvey L. Lord (Lucille)

1 c. chopped nuts	1 egg
1 c. chopped dates	1 tsp. soda
1 c. brown or white sugar	1 tsp. salt
1 c. boiling water	2 Tbsp. butter
$2\frac{1}{2}$ c. plain or all purpose flour	1 tsp. baking powder

Mix dates, sugar and butter in a bowl. Pour boiling water over this mixture. Sift salt, baking powder, soda and flour. Mix in nuts. Add the first mixture and add well beaten egg. Bake in slow oven at 325° for $1\frac{1}{4}$ hr.

Temper is so good a thing that we should never lose it.

BREADS

PUMPKIN BREAD

Mrs. James R. Reeves (Trish)

1 tsp. nutmeg	1½ tsp. salt
1 tsp. cinnamon	1 c. cooked, mashed pumpkin
3 c. sugar	2/3 c. water
1 c. cooking oil	2 tsp. baking soda
4 eggs	3 c. flour

Beat first six ingredients together. Add and mix in order; pumpkin, water, soda and flour. Fill 3 well greased 1 lb. coffee cans 2/3 full and bake 1 hr. at 350°. Cool on rack. Wash cans and store bread in cans with plastic lids. May be frozen.

PUMPKIN BREAD

Mrs. Mary Jones

2 c. flour	2 c. canned pumpkin
2 c. sugar	1¼ c. oil
2 tsp. baking powder	4 eggs
2 tsp. baking soda	½ c. nuts
1 tsp. cinnamon	1 tsp. vanilla
½ tsp. cloves	½ tsp. salt

Combine all ingredients thoroughly in large mixing bowl. Bake in greased and floured 9 x 12 in. cake pan, 2 loaf pans or angelfood cake pan at 350° for 1 hr.

PUMPKIN NUT BREAD

Mrs. Harvey L. Lord (Lucille)

2 c. sifted flour	1 c. sugar
2 tsp. baking powder	½ c. milk
½ tsp. soda	2 eggs
1 tsp. salt	¼ c. softened butter
1 tsp. cinnamon	1 c. chopped pecans
½ tsp. nutmeg	
1 c. pumpkin	

Sift together first 6 ingredients. Combine pumpkin, sugar, milk and eggs in mixing bowl. Add dry ingredients and butter, mix until well blended. Stir in nuts. Spread in well-greased 9 x 5 x 3 in. loaf

(continued)

BREADS

PUMPKIN NUT BREAD (continued)

pan. Bake in 350° oven for 45-55 min. or until toothpick inserted in center comes out clean. Makes 1 loaf. Bread may be frozen.

DUMPLINGS

Mrs. J. A. Fair (Pearl)

2 Tbsp. shortening	1 beaten egg
2 c. plain flour	1 stick butter or margarine
Pinch of salt	(add to chicken broth)

Mix the first four ingredients and add enough water to mix or hold the dough together to roll out. Drop in boiling broth to which butter has been added. Reduce heat and simmer for 30 or 40 min.

CAROLINA SPOON BREAD

Mrs. Don Caudle (Barbara)

2 c. water	1 c. white corn meal
1 c. milk	1 Tbsp. shortening
1 tsp. salt	2 eggs

Mix water and corn meal and bring slowly to boiling point. Cook 5 min. Add milk, shortening, salt and well beaten eggs. Beat thoroughly and bake in a well greased casserole for 25 min. at 400°.

ROLLS

Miss Allyson Edwards

1 pkg. yeast	$\frac{1}{2}$ c. warm water
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. Mazola oil	$\frac{1}{2}$ c. boiling water
1 egg (beat 3 times)	4 c. flour (approx.)

Pour $\frac{1}{2}$ c. warm water over yeast and set aside. Cream sugar, salt and oil in lg. bowl. Add $\frac{1}{2}$ c. boiling water; stir until sugar and oil dissolve and let cool. Add water with yeast in it, then eggs. Put flour in sifter; add gradually until it isn't sticky and forms

(continued)

BREADS

ROLLS (continued)

a fairly solid ball. Do not add too much flour. Cover bowl and let rise and then put in refrigerator. Roll out about 1½ hr. before ready to bake in a preheated 425° oven.

REFRIGERATOR ROLLS

Mrs. Charles C. Poe

2 cakes yeast	2/3 c. sugar
¼ c. warm water	1½ tsp. salt
1 c. mashed potatoes	2 beaten eggs
2 c. potato water	7 c. sifted flour
2/3 c. shortening	

Cook potatoes (save water). Mash and mix with 2 c. potato water (add water if needed to equal 2 c.). Cream sugar and shortening; add salt and beaten eggs. Dissolve yeast in ¼ c. warm water and combine with above mixture. Add flour, 2 c. at a time, stirring until dough feels like elastic. Place mixture in refrigerator to rise; when ready pinch off amount needed and shape into rolls. Let rise to double size. Bake 15 to 18 min. at 425°.

REFRIGERATOR ROLLS

Mrs. Brady Way (Shirley)

1 c. cold mashed potatoes	1 scant tsp. soda
1 tsp. salt	1 cake yeast
1 c. shortening	1 c. sugar
2 heaping tsp. baking powder	1 qt. milk, scalded and cooled

Mix together in order given. Add enough flour to make a batter. Let rise 1½ hr. Make into a stiff dough. Place in refrigerator until ready to use. Make into small balls. Let rise 1½ hr. Bake at 350° for 25 min.

God gives us the ingredients for our daily bread, but He expects us to do the baking.

BREADS

ANGEL BISCUITS

Mrs. John W. Stanley (Jane)

2 c. buttermilk	1 tsp. soda
$\frac{1}{2}$ c. lard or Crisco	$\frac{1}{4}$ c. sugar
1 tsp. salt	1 pkg. yeast in a little warm
3 tsp. baking powder	water
	5 c. flour

Mix all and let rise until double in size. Bake at 350° for 15-20 min.

MOREHEAD CITY HUSH-PUPPIES

Tony's Sanitary Fish Market and Restaurant
Morehead City, North Carolina

1 lb. fine corn meal
1 egg
1 Tbsp. salt
1 Tbsp. sugar
Pinch soda
1 c. buttermilk
2 Tbsp. minced onion (if desired)

Stir, adding water to thick consistency. Drop in deep fat (preferably Wesson Oil). Cook in temperature of 375° until golden brown.

APPLE FRITTERS

Ms. Sue Perkins

1 c. flour sifted	$\frac{1}{3}$ c. milk
$1\frac{1}{2}$ tsp. baking powder	1 egg, well beaten
3 Tbsp. confectioners sugar	2 med. apples,
$\frac{1}{4}$ tsp. salt	finely diced

Sift dry ingredients into bowl. Stir the milk into the egg; add to dry ingredients, and mix well. Mix in the apples. Drop batter by spoonfuls into deep fat heated to 365° and fry for 3 min. Drain on absorbant paper (sprinkle with confectioners sugar if desired). Makes $1\frac{1}{2}$ doz.

Hard work is the yeast that raised the dough.

A KITCHEN PRAYER

Lord of all pots and pans, and things.
Since I've not time to be
A saint by doing lovely things,
Or watching late with Thee,
Or dreaming in the dawn light,
Or storming heaven's gates,
Make me a saint by getting meals
And washing up the plates.

Although I must have Martha's hands,
I have a Mary mind,
And when I black the boots and shoes,
Thy sandals, Lord, I find.
I think of how they trod the earth.
Each time I scrub the floor;
Accept this meditation, Lord . . .
I haven't time for more.

Warm all the kitchen with Thy love
And light it with Thy peace.
Forgive me all my worry,
And make my grumbling cease.
Thou who didst love to give men food,
In room or by the sea,
Accept this service that I do.
I do it unto Thee.

Klara Munkres

Write extra recipes here:

A decorative border of small, stylized floral motifs surrounds the central text. The motifs are arranged in a repeating pattern along the top, bottom, and sides of the page.

Meats

MEATS

BARBECUED CHICKEN

Mrs. J. G. Hedrick (Ella Mae)

1 fryer, cut up (2 or 2½ lb.)

Salt chicken and place skin side down in a greased baking dish. Baste 2 or 3 times during cooking with sauce.

SAUCE:

½ lb. butter or margarine (melted)

1-½ tsp. vinegar

3 Tbsp. worcestershire sauce

¼ bottle catsup

Mix all ingredients and baste chicken. Bake in oven for 1 to 1½ hr. or until tender.

SUNDAY DINNER CHICKEN

Mrs. J. M. Rierson (Lois)

1 chicken (2½ to 3 lb.)
or equal parts

¼ to 1 c. regular rice

½ well-mixed envelope Lipton's

Onion soup

1 Tbsp. oil

1 can cream of mushroom

or cream of chicken

soup

1 can or more water

Put oil in bottom of large flat casserole. Cover with raw rice. Place chicken, skin side up, in rice and sprinkle with onion soup. Mix soup and water and pour over chicken. Put in cold oven and bake at 250° for 2½ hr.

SUPER SIMPLE CHICKEN CACCIATORE

Mrs. E. E. Thompson

1 broiler-fryer chicken, cut into serving pieces

¼ corn oil

1 ¾ c. water

1 can (6 oz.) tomato paste

1 envelope (1 ½ oz) spaghetti sauce mix

¼ c. dehydrated onion flakes

1 can (4 oz.) sliced mushrooms, drained

(continued)

MEATS

SUPER SIMPLE CHICKEN CACCIATORE (continued)

Heat oil in lg. skillet over med. heat. Add chicken pieces; brown all sides, turning as needed, about 15 min. Place in flat dish, about 12 x 7 x 2 in. In sauce pan mix water, tomato paste, spaghetti sauce mix and onion flakes. Heat to boiling over med. heat. Pour over chicken. Cover casserole. Bake in 350° oven about 45 min. or until almost tender. Add mushrooms. Cover, continue cooking about 15 min. more. Makes 4 to 6 servings.

CHICKEN AND DUMPLINGS Mrs. Alan T. Kirby (Susan)

2 lb. chicken parts	1 med. onion, sliced
1 can cream of chicken soup	Dash pepper
1 c. water	1 c. biscuit mix
4 sm. carrots cut in 1 in. pieces	¼ c. milk

Put chicken, soup, water, vegetables and pepper in lg. pot. Cover and simmer 40 min. until tender. Mix biscuit mix with water and drop by spoonfuls on chicken. Cook uncovered 10 min. Cover and cook 10 min. more.

CHICKEN DIVAN Mrs. David McInturff (Georgia)

2 pkg. broccoli (10 oz. each)	1 tsp. lemon juice
2 c. sliced chicken or turkey	1 tsp. curry powder
1 c. mayonnaise	1 Tbsp. butter
½ c. shredded sharp cheese	2 cans cream of mushroom soup

Arrange broccoli in baking dish (greased). Place chicken on top. Combine soup, mayonnaise, lemon juice, curry powder; pour over chicken. Sprinkle with cheese. Combine bread crumbs and butter; sprinkle over top. Bake at 350° for 25-30 min. A great meal to fix ahead of time and pop in oven at last min. Also, good way to use left over turkey. Serves 8-10.

MEATS

CHICKEN PARMESAN

Mrs. E. H. Phillips (Mildred)

$\frac{1}{4}$ c. fine dry bread crumbs	2 lb. chicken parts
4 Tbsp. grated parmesan cheese	1 can Campbell's
$\frac{1}{4}$ tsp. oregano leaves, crushed	Cream of Mushroom soup
Dash garlic powder	$\frac{1}{2}$ c. milk
Dash pepper	Paprika

Combine crumbs, 2 Tbsp. parmesan cheese, oregano, garlic, and pepper. Roll chicken in mixture. Arrange in 2 qt. baking dish (12 x 8 x 2). Bake at 400° for 20 min. Turn chicken. Bake 20 min. more. Blend soup and milk and pour over chicken. Sprinkle with paprika and remaining parmesan cheese. Bake 20 min. more or until chicken is tender. Arrange chicken on platter. Stir sauce and pour over chicken.

CREAMED CHICKEN

Mrs. Harvey L. Lord (Lucille)

Cooked chicken	3 Tbsp. flour
2 Tbsp. butter	$1\frac{1}{2}$ c. milk

Cut chicken in small pieces. Melt butter in pan. Stir in flour to smooth paste. Add salt and pepper. Add milk and stir until thickened. Serve on Toast.

CHICKEN LOAF

Mrs. Barry Crotty (Joan)

$2\frac{1}{2}$ c. diced chicken	$\frac{1}{2}$ can pimientos
2 c. fresh bread crumbs	1 c. cooked rice
4 well beaten eggs	1 can cream of mushroom
3 c. milk or chicken broth	soup
	Salt and pepper

Mix all ingredients together and bake in buttered pyrex dish in 400° oven for 45 min.

Don't overload gratitude; if you do, she'll kick.

He that can have patience can have what he will.

MEATS

CHICKEN OR TURKEY CROQUETTES Mrs. John W. Summerson

3 Tbsp. melted butter	2 c. cut-up chicken or
4 Tbsp. flour	turkey
1 c. milk	Salt & pepper to taste

Mix flour, butter, milk, chicken and seasonings. Refrigerate (over-night). Roll in bread crumbs, cracker meal or cornflake crumbs. Fry in hot fat. Yields: 4 servings.

TURKEY, ASPARAGUS AND RICE CASSEROLE

Mrs. Robert A. Newsom (Ida)

SAUCE:

5 Tbsp. flour	$\frac{1}{4}$ c. melted butter
1 tsp. salt	$2\frac{1}{2}$ c. milk
$\frac{1}{4}$ tsp. onion salt (optional)	

Combine flour, salts and butter; add milk. Cook over hot water until thickened.

1 $\frac{1}{3}$ c. minute rice	$1\frac{1}{2}$ c. cooked asparagus
$1\frac{1}{2}$ c. turkey broth	2 c. diced turkey
$\frac{1}{2}$ c. grated cheese	

Place rice in baking dish. Add broth, then $\frac{1}{2}$ of cheese; next add asparagus, then turkey. Cover with the sauce and remainder of cheese. Bake 20-30 min. at 350°. Serves 6.

CHICKEN CASSEROLE

Mrs. J. G. Hedrick (Ella Mae)

1 sm. chicken or 4 chicken breasts, cooked and boned
1 pkg. Pepperidge Farm Cornbread dressing mix
1 stick butter or margarine
1 can cream chicken soup
1 can cream mushroom soup

Mix dressing mix and melted butter. Put a layer in bottom of casserole, add chopped chicken (continued)

MEATS

CHICKEN CASSEROLE (continued)

(mix soup with water as on can) add part of soup to first layer of chicken; then layer of dressing mix, again chicken and balance of soup mix-add dressing mix to top of casserole. Bake in oven approximately 30-45 min. until brown.

CHICKEN CASSEROLE

Mrs. P. M. Shields (Elsie)

2 chicken breasts, cooked and cut into sm. pieces
 1 egg, well beaten
 1 can chicken noodle soup, undiluted
 1 can cream of mushroom soup, undiluted
 3 slices day-old bread, cut into cubes

Mix above ingredients and place in buttered casserole. Melt $\frac{1}{2}$ stick butter or margarine and mix with cracker crumbs to cover casserole. Bake 45 min. in 350° oven.

CHICKEN-BEEF CASSEROLE

Mrs. Donald Ellis (Clara)

Several chicken breasts, deboned
 pkg. dried beef
 $\frac{1}{2}$ pt sour cream
 1 can cream of mushroom soup

Make chicken into rolls and wrap with dried beef. Mix sour cream and soup, and pour over chicken-beef rolls. Cover and bake at 350° for 2 hrs.

BROCCOLI AND CHICKEN CASSEROLE Mrs. Joyce M. Williams

2 pkg. frozen broccoli	1 c. mayonnaise
2 c. boned chicken	1 tsp. lemon juice
2 cans cream of chicken soup	$\frac{1}{2}$ c. sharp cheese
$\frac{1}{2}$ can water	Bread crumbs

Boil broccoli until tender. Place in bottom of
 (continued)

MEATS

BROCCOLI AND CHICKEN CASSEROLE (continued)

casserole. Place cooked chicken on top of broccoli. Heat soup, water, mayonnaise and lemon juice. When mixed and hot, pour over chicken. Top with cheese and bread crumbs. Bake 45 min. in 350° oven.

BAKED CHICKEN BREASTS

Mrs. Robert K. Eldredge

4 or 5 chicken breasts, boned and halved
 1 pkg. chipped beef
 1 can cream of mushroom soup
 ½ pt. sour cream

Place chipped beef on bottom of pan. On top, put chicken, each piece rolled with bacon strips. Top with soup (undiluted) and sour cream. Do not salt. Cook 3 hr. at 300°. Cover for first hour. (delicious with wild rice).

SKILLET FLORENTINE

Mrs. Carl Monson (Ursula)

2 lb. chicken parts
 2 Tbsp. shortening
 1 can (10½ oz.) cream of chicken soup
 1 Tbsp. lemon juice
 1 med. clove garlic, minced
 ½ tsp. oregano, crushed
 4 servings cooked rice

In skillet, brown chicken in shortening; pour off fat. Stir in remaining ingredients, except rice. Cover, cook over low heat 45 min. or until tender. Stir now and then. Serve over rice. Yields: 4 servings.

BAKED PORK CHOPS

Mrs. M. Laird Gann, Jr. (Brenda)

½ c. uncooked rice 1 c. beef consume' soup

4 pork chops

Place rice on bottom of baking dish. Place chops on top, cover with soup. Bake covered at 325°, 1 hr.

MEATS

HAM AND CHICKEN DINNER

Mrs. Victor Eagle (Jay)

- 2 pkg. frozen broccoli (10 oz. each)
- 8 slices cooked chicken
- 8 slices ham (optional)
- 1 can cream of chicken soup (10½ oz.)
- ½ c. mayonnaise
- 1 tsp. lemon juice
- ½ tsp. curry powder
- ½ c. whipping cream (whipped)
- ½ c. shredded sharp cheddar cheese
- ½ c. soft bread crumbs with
- 1 Tbsp. butter

Prepare broccoli as directed. Drain. Arrange spears in baking dish. Top with ham and chicken. Blend soup, lemon juice, mayonnaise and curry powder. Fold in whipped cream. Pour over broccoli and meat. Sprinkle with bread crumbs and cheese. Bake at 350° for 30 min. Serves 5-6.

TURKEY TETRAZZINI

Mrs. Barry Crotty (Joan)

- | | |
|--|-----------------------------|
| 1 c. turkey broth | 6 c. cooked spaghetti |
| 1 10½ oz. can condensed cream of chicken soup | 4 c. boned turkey, diced |
| 1 10½ oz. can condensed cream of mushroom soup | ½ c. mushrooms |
| 2 c. grated processed cheese | ½ c. grated Parmesan cheese |
| | Dash of paprika |

Blend broth and soups. Stir in processed cheese; mix with spaghetti, turkey and mushrooms. Turn into greased shallow 7½ x 12 in. baking dish. Sprinkle top with Parmesan cheese and paprika. Bake in 350° oven about 30 min. or until browned and bubbly. Part milk may be substituted for part of broth. Yield: 6-8 servings.

It is sure to be dark if you shut your eyes.
If preachers had more common horse sense, we would have more stable preaching.

MEATS

BUSY DAY MEAL Governor and Mrs. James E. Holshouser
State of North Carolina

Peel and slice potatoes in the bottom of a casserole dish, adjusting the amount to the number of people being served. Cover with one can of cream of celery soup and one-half can of milk. Arrange pork chops on top and season with paprika. This may be prepared ahead of time and placed in a time-oven if so desired. Bake at about 315° for 1½ hours.

TANGY PORK CHOPS Mrs. David McInturff (Georgia)

1 lb. pork chops	1 lemon or lemon juice
1 lg. onion (sliced)	Brown sugar

Place pork chops in a baking dish, salt and pepper. Put an onion slice on top of each chop, then a lemon slice (or juice). Sprinkle a Tbsp. of brown sugar over each. Bake in a moderate oven for 45 min. or until done. Serves ever how many pork chops you want per person.

PINEAPPLE PORK CHOPS Mrs. James R. Reeves (Trish)

Trim fat from 6 loin pork chops (2 lb.); reserve trimmings. In skillet heat trimmings till 1 Tbsp. fat accumulates; discard trimmings. Brown chops on both sides in hot fat; drain. Season with salt and pepper.

Drain one 20 oz. can pineapple chunks (juice pack), reserving ½ c. juice. Mix reserved juice, 1 Tbsp. brown sugar and pineapple chunks. Arrange ½ med. onion, thinly sliced, over chops; top with pineapple. Cover; simmer for 50-60 min. Remove chops; skim fat from skillet. Blend 2 tsp. cornstarch with 1 Tbsp. cold water; stir into skillet. Cook and stir until thick and bubbly. Serve pineapple sauce over chops. Serves 6 at 240 calories per serving.

MEATS

SWEET-SOUR SPARERIBS Mrs. Don C. Caudle (Barbara)

4 lb. spareribs	1 clove, minced
1 can pineapple tidbits (20½ oz)	1/3 c. vinegar
1/3 c. chopped celery	2 Tbsp. soy sauce
1/3 c. chopped green pepper	1 Tbsp. sugar
2 Tbsp. butter	1/2 tsp. ground ginger
2 Tbsp. cornstarch	

Place ribs, meaty side down, in shallow roasting pan. Season with salt and pepper. Roast at 450° for 30 min. Drain off fat. Turn ribs, meaty side up. Reduce oven temp. to 350° and continue roasting for 1 hr. In sauce pan, cook celery and green pepper in butter. Combine cornstarch and reserved pineapple syrup and add to sauce pan; cook until mixture thickens. Stir in remaining ingredients and pour over meat. Roast 30 min.

POT ROAST INDIENNE Mrs. Thomas S. Irwin (Janie)

4 lb. lean beef (chuck or round)	4 whole cloves
1 tsp. salt	½ tsp. cinnamon
2 Tbsp. lemon juice	½ bay leaf
3 slices bacon	1 c. canned tomatoes
1 clove garlic minced	1 tsp. sugar
2/3 c. chopped onion	1 c. orange juice
¼ c. chopped parsley	

Season meat with salt and lemon juice. Cook bacon until crisp; remove from pan. Add meat to bacon drippings. Brown on all sides. Combine garlic, onion, parsley, cloves, cinnamon, bay leaf, tomatoes and sugar. Add to beef. Crumble bacon over meat. Bring to boil. Reduce heat and cover; simmer 10 min. Add orange juice. Simmer covered about 3 hr. or until tender. If necessary, add water to keep moist. Add potatoes and carrots last hr. Yields 6-8 servings.

Be not simply good, be good for something.

MEATS

SKILLET BEEF SUPREME

Mrs. Sam Groves (Judy)

1-1½ lb. sirloin or round steak (cut into strips, 1 in.)
 Oil for browning, approximately 2 Tbsp.
 1 med. onion, chopped
 1 c. celery, sliced
 1 lg green pepper, cut in thin strips
 1 can French-style green beans, 16 oz. size
 4 tsp. cornstarch
 1 Tbsp. soy sauce
 ¾ c. liquid (juice from green beans and mushrooms)
 1 sm. can mushrooms, sliced or chopped

Brown meat in oil. Add onions, cook, reduce heat and stir until tender, 5 min. Add celery and green pepper, simmer for 10 mins. Add green beans and stir. Blend cornstarch with soy sauce and add liquid and stir. Add to skillet, stir until thickened. Salt, add mushrooms and cook for 10 mins. (Optional, garnish with pimiento.) Serve over rice. Serves 4. (Shrimp can be substituted for beef). This is very good with a salad and French bread.

RICE AND BEEF CASSEROLE

Mrs. William E. Hamilton

½ c. uncooked rice 1 can tomato soup
 1 Tbsp. sweet pepper, chopped 1 med. onion
 ¼ c. sharp cheese (grated)
 1 lb. round steak (ground or hamburger)

Cook rice according to directions and set aside. Cook onion, pepper and meat in cooking oil until done. Salt to taste. Grease casserole. Put in cooked rice and meat mixture. Pour tomato soup over this and add grated cheese. Cook in oven at 350° for 25 min.

This would really be a noisy world if everyone hollowed as much when things go right as they do when things go wrong.

MEATS

BEEF HUSGAR

Mrs. John E. Way (Martha)

2 lb. red steak in $\frac{1}{2}$ in. cubes
 3 Tbsp. fat
 1 clove garlic
 1 can mushrooms and broth (3 oz.)
 1 c. sour cream
 1 lg. onion, chopped
 2 Tbsp. flour
 $\frac{1}{2}$ c. chopped celery
 1 can (8 oz.) tomato sauce
 $\frac{1}{8}$ tsp. pepper
 1 Tbsp. worcestershire sauce
 1 tsp. salt

Brown steak in fat; add onion and garlic and cook until golden. Add flour and other ingredients, mix well. Turn into greased 3 qt. casserole and bake uncovered $1\frac{1}{2}$ hr. at 325° .

PORCUPINE BALLS

Mrs. M. Laird Gann, Jr. (Brenda)

1 lb. ground chuck	1 onion, chopped
$\frac{3}{4}$ c. rice, uncooked	1 egg
$1\frac{1}{2}$ tsp. salt	1 can tomatoes or tomato soup

Mix meat, rice, onion and egg. Make into meatballs. Brown on all sides. Pour tomatoes over meatballs in baking dish. Bake at 250° for $1\frac{1}{2}$ hr.

MEAL IN A DISH

Mrs. O. L. Scott (Flossie)

1 lg. onion, chopped	1 lb. grated sharp cheese
$1\frac{1}{2}$ lb. ground beef	1 can Mexi-corn
2 cans tomato soup	$1\frac{1}{2}$ c. tomato catsup
1 pkg. noodles (8 oz.)	$\frac{1}{2}$ c. water

Cook beef and onion in heavy skillet. Drain and cool. Cook noodles in salted water. Drain. Mix meat, noodles, corn, soup, water, plus most of the cheese and catsup. Put in a 2 qt. casserole. Cover top with remainder of cheese and dash of catsup. Bake 1 hr. at 325° . Makes approx. 12 servings.

MEATS

GERMAN MEAT CASSEROLE

Mrs. Carl Monson (Ursula)

- 3 lg. potatoes, thinly sliced
- 5 carrots, quartered
- 1 sm. onion, diced
- 2 Tbsp. butter or margarine
- 1 lb. lean ground beef
- 1 Tbsp. catsup
- 1 can cream of mushroom soup (10½ oz.)
- 1 can button mushrooms, drained (4 oz.)
- 2 Tbsp. butter or margarine
- 1 can French-fried onion rings (3½ oz.)

Parboil potatoes and carrots approx. 20 min. Saute onion in 2 Tbsp. butter or margarine; add beef and cook until it turns gray. Butter a 2½ qt. casserole dish. Alternate layers of beef-onion mixture and vegetables. Mix catsup with soup and pour over casserole. Saute mushrooms in 2 Tbsp. butter or margarine and place on top of casserole. Sprinkle onion rings over mushrooms. Bake at 350° about 20 min. or until onion rings are brown and crisp. Yields: 6 servings.

GROUND BEEF AND MACARONI DISH Mrs. Sam Groves (Judy)

- 1-1½ lbs. ground chuck or round
- 1 med. onion, chopped or 1 Tbsp. instant minced onion
- 1 8 oz. can tomato sauce
- 1 6 oz. can tomato paste
- 1 Tbsp. vinegar
- 3 c. water (may need to add more)
- 1 Tbsp. sugar
- 1¼ c. of sm. macaroni (or 1 c. ready-cut spaghetti)
- Salt and pepper

Brown meat in 2 Tbsp. of oil. Add onion, reduce heat and cook 5 min. or until tender, stirring frequently. If using instant onion, it can be added along with other ingredients. Add tomato sauce, then paste. Stir. Add water and remaining ingredients. Season
(continued)

MEATS

GROUND BEEF AND MACARONI DISH (continued)

depending on your own taste. After preparing this recipe for the first time, you may prefer to decrease the amount of macaroni, if so the amount of water should also be decreased. Simmer on low heat for 30 min., stirring frequently. Serves 4 or more depending on appetities! Serve with a salad and French bread. (This is a popular recipe with children.)

GROUND MEAT CASSEROLE

Mrs. C. W. Hudspeth (Ruth)

2 lb. ground beef
 2 lg. onions, chopped
 1 green pepper, chopped
 1 pkg. thin noodles, cooked (8 Oz.)
 1 sm. can pimento
 1 can tomato soup
 1 can tomato sauce
 1 can mushroom soup
 1 sm. jar olives, sliced
 ½ lb. sharp or mild cheddar cheese, grated

Brown meat, pepper and onion. Add soups, sauce and noodles. Grate cheese and put layer of mixture and cheese, adding sliced olives on top. Bake at 325° for 45 min.

COMPANY BEEF CASSEROLE

Mrs. Joyce M. Williams

1 lb. ground beef	1 Tbsp. steak sauce
2 Tbsp. shortening	1 Tbsp. catsup
1 med. onion, chopped	1 c. grated cheese
¼ c. green pepper, chopped	1 can mushroom soup
2 c. canned tomatoes	5 oz. elbo macaroni
2 Tbsp. parsley	salt & pepper to taste

Cook macaroni according to pkg. directions. Cook ground beef in shortening until all redness gone. Add onion, pepper, tomatoes, parsley, steak(continue)

MEATS

COMPANY BEEF CASSEROLE (continued)

sauce and catsup. Simmer about 10 min. Add beef mixture to macaroni. Fold mushroom soup into beef-macaroni mixture. Put in casserole dish and top with grated cheese. Bake in 350° oven for 30 min. or until top is bubbly.

HAMBURGER PIE

Mrs. Brady Way (Shirley)

1 lb. ground beef	1 Tbsp. worcestershire
1/3 c. onion	1 can tomatoes (1 lb.)
1 Tbsp. shortening	1 pkg. corn muffin mix
3 tsp. chili powder	1 can drained kidney beans
3/4 tsp. salt	

Melt shortening. Brown meat and onions; add seasonings and tomatoes. Simmer 15 min.; add beans. Pour into baking dish. Top with muffin mix made according to pkg. directions. Bake at 425° for 20 min.

NOODLE STROGANOFF

Ms. Sue Perkins

1/4 c. butter or margarine	1 can condensed consomme'
1/4 c. chopped onion	2 Tbsp. lemon juice
1 clove garlic, minced or	1 tsp. salt
1/8 tsp. garlic powder	1/4 tsp. pepper
1/2 lb. sliced mushrooms	1/4 lb. med. noodles (2 c.)
1 lb. ground chuck	1 c. sour cream

Preheat skillet to 350°. Melt butter; saute onions, garlic and mushrooms. Add beef and cook until brown. Add consomme, lemon juice, salt, pepper and noodles. Bring to boil, stirring. Turn temp. down to 200°. Simmer covered lightly for 10-15 min. until noodles are tender. Add sour cream.

The flavor of onion is improved in many dishes when the onion is grated rather than chopped or diced, and there are no pieces to bite into. Next time, try grating for meat loaf, egg, tuna or potato salad.

MEATS

HAMBURGER CASSEROLE

Mrs. Hassell Mayberry

2 raw potatoes, sliced	2 onions, sliced
1 lb. ground beef	1 stalk celery, cut up
2 raw carrots	1 can tomato soup
1 can (no. 2) peas	

Place sliced potatoes flat on bottom of greased casserole and season. Brown ground beef. Slice carrots on top of potatoes and cover with peas (saving liquid). Slice onions on top of peas and stalk of celery over onions. Put ground beef over celery. Mix liquid of peas with can of tomato soup and pour over all ingredients in casserole. Cover and bake for 1 3/4 hr. at 375°.

HAMBURGER PIE Mrs. James H. Fitzgerald, Jr. (Penny)

1 lb. hamburger
 ½ onion, chopped
 1 c. Pepperidge Farm dressing mix
 Pinch oregano
 2 c. tomato sauce
 1 c. uncooked minute rice
 Crumbled cheddar cheese
 Several thin tomato slices

Use 10 in. pyrex pie dish. Make bottom crust by combining first four ingredients with ½ c. tomato sauce. Fill with sauce made by combining remaining 1½ c. tomato sauce, minute rice and crumbled cheddar cheese. Cover with Reynolds Wrap and cook for 15 min. in oven about 400° and about 30 min. at 350°. Add topping of thin tomato slices and crumbled cheddar cheese. Brown 10 min.

SLOPPY "JOES"

Mrs. J. G. Hedrick (Ella Mae)

1 lb. hamburger	2 Tbsp. mustard
1 can chicken gumbo soup	2 tsp. sugar
2 Tbsp. tomato catsup	1 med. onion (chopped)
	(continued)

MEATS

SLOPPY "JOES" (continued)

Brown hamburger and onion. Add chicken soup mix, catsup, mustard and sugar. Cook until thick. Serve on hamburger buns.

TEXAS HASH

Mrs. John W. Summerson (Marge)

1 onion	3/4 c. uncooked rice
1 green pepper	1 tsp. chili powder
2 Tbsp. Crisco	1 tsp. salt
1 lb. hamburger	1/4 tsp. pepper
1 can tomatoes (or stewed tomatoes)	

Cook onions and pepper in Crisco until onions are yellow. Add meat and brown slowly. Add tomatoes, rice and seasonings. Mix well and pour in lg. casserole dish, cover and bake at 375° for 45 min.

HAMBURGERS

Mrs. W. C. Burton (Buff)

1 lb. ground beef	4 slices sharp cheese
Salt and pepper	1 can tomato sauce (8 oz.)

Add salt and pepper to beef and form into 8 thin patties. Put a slice of cheese between each two patties and pinch edges together to close cheese completely. Brown on one side. Turn and pour tomato sauce over them. Cover and simmer 8-10 min., basting occasionally.

SOUPER BURGERS

Mrs. William E. Hamilton (Dot)

1 lb. ground beef
2 Tbsp. flour
1 can onion soup (Campbells)

Brown beef in skillet, stirring with fork. When brown, stir in flour until meat is coated; then pour in onion soup (undiluted). Heat thoroughly. Spoon onto buns.

MEATS

CHEESE MEAT LOAF

Mrs. Don C. Caudle (Barbara)

1½ lb. ground beef	2 tsp. salt
1½ c. dry bread crumbs	1 sm. bay leaf, crushed
2/3 c. diced processed cheese	Dash thyme
½ c. chopped onion	Dash garlic salt
2 Tbsp. chopped green pepper	2 eggs, beaten
1 can seasoned tomato sauce (8 oz.)	

Combine ground beef, bread crumbs, cheese, onions, green pepper and seasonings. Mix well. Add eggs to tomato sauce; blend into meat mixture. Form into 2 loaves. Bake at 350° for 1 hr.

MARINADE FOR LONDON BROIL

Mrs. C. W. Hudspeth (Beth)

1½ Tbsp. lemon juice
1½ Tbsp. salad oil
1 Tbsp. soy sauce
1½ tsp. salad mustard
½ tsp. seasoning salt
½ tsp. garlic salt
½ tsp. dark brown sugar
1/8 tsp. freshly ground black pepper

Mix all ingredients; Marinate at least 1 hr. before broiling. For 2 or 3 lb. steak.

LONDON BROIL

Mrs. Jerry T. Warren (Nancy)

3-4 lb. London broil	1 Tbsp. soy sauce
4 Tbsp. Kraft French dressing	½ tsp. pre. mustard

Marinate meat in above mixture several hr. (out of refrigerator). Grill on charcoal grill. Sprinkle with onion salt and baste with butter and remaining marinade sauce. Grill on each side approx. 15 min.

Minds are like parachutes—they only function when open.

MEATS

SPAGHETTI SAUCE

Mrs. J. B. Mickler (Gaye)

1 $\frac{1}{4}$ c. chopped onions	1 tsp. oregano
$\frac{1}{4}$ tsp. garlic powder	$\frac{1}{2}$ tsp. black pepper
2 c. canned tomatoes	1 c. chopped green pepper
2 cans tomato sauce (8 oz.)	$\frac{1}{4}$ tsp. basil
2 cans tomato paste (6 oz.)	$\frac{1}{4}$ tsp. thyme
2 cans water (6 oz.)	2 lb. ground beef
1 tsp. salt	

Brown meat; add onions and green pepper. Cook 5 min. Add remaining ingredients and cook 1 hr. Cook spaghetti as directed on box. Serves 12-14.

SPAGHETTI SAUCE

Mrs. Thomas S. Irwin (Janie)

$\frac{1}{2}$ c. onion slices	$\frac{1}{4}$ c. chopped parsley
2 Tbsp. oil	1 $\frac{1}{2}$ tsp. oregano
1 lb. ground beef	1 tsp. salt
2 cloves garlic, minced	$\frac{1}{2}$ tsp. monosodium glutamate
2 cans (4 c.) tomatoes	
2 cans (8 oz.) seasoned tomato sauce	$\frac{1}{4}$ tsp. thyme
	1 bay leaf
1 can (3 oz.) sliced mushrooms	1 c. water

In skillet, cook onion in oil until tender. Add meat and garlic and brown. Add remaining ingredients. Simmer uncovered for 2 or 2 $\frac{1}{2}$ hr. Remove bay leaf. Serve over hot spaghetti. Serves 4-6.

MUSTARD SAUCE

Mrs. Jerry T. Warren (Nancy)

(To Serve On Baked Ham)

1 $\frac{1}{2}$ c. sugar	1/3 c. mayonnaise
3 Tbsp. dry mustard	$\frac{1}{2}$ c. vinegar
2 eggs	$\frac{1}{4}$ c. water

Beat eggs and add vinegar and water; add to sugar and mustard. Cook on low heat until thickened. Take off stirring. Take sm. amount of hot mixture and add to mayonnaise; then add all to sauce mixture. Serve hot or cold.

MEATS

BARBECUED BRISKETS

Mrs. Jerry T. Warren (Nancy)

1 5 or 6 lb. brisket or 2 3 lb. ones

Mix:

3 oz. liquid smoke	1 tsp. meat tenderizer
1 tsp. celery salt	1 tsp. worcestershire sauce
1 tsp. onion salt	

Marinate brisket in above mixture overnight. Bake at 275° for 5 hr.; then add 2 c. barbecue sauce and cook 1 more hr. Slice on bias and serve.

SUKIYAKI

Mrs. Donald Ellis (Clara)

1 lb. round steak
 ½ lb. mushrooms, thinly sliced (canned)
 1 bunch green onions, cut in short lengths
 3 stalks celery, sliced
 2 lg. onions, thinly sliced
 1 can (8 oz.) bamboo shoots, drained
 3 Tbsp. sugar
 1/3 c. soy sauce
 1 chicken bouillon cube, dissolved in ½ c. hot water
 3 c. spinach leaves (raw or frozen)

Cut steak in sm. pieces (2 x ½ in.) and brown. Add all ingredients, except spinach. Simmer until vegetables are tender, about 10 min. Add spinach, cook about 5 min. Serve on fluffy white rice.

HOTDOG CASSEROLE

Mrs. Joyce M. Williams

2 Tbsp. butter	1 c. catsup
1 sm. chopped onion	1 tsp. mustard
2 sm. stalks celery	¾ c. brown sugar
½ tsp. worcestershire sauce	1 lb. weiners (1 in. pieces)

Brown onions in butter. Add celery, ketchup, and mix. Add remaining ingredients and stir a few min. Pour over hotdogs and bake at 350° for 45 min.

MEATS

CURRIED SPAGHETTI

Mrs. E. E. Thompson (Sue)

1 pkg. thin spaghetti (8 oz.)
 1 can cream of chicken soup (condensed)
 1 can cream of mushroom soup
 3/4 c. milk
 6 Tbsp. water
 1½ tsp. curry powder
 2 Tbsp. warm water
 1 can tuna (7 oz.)
 1 can water chestnuts, chopped
 ¼ tsp. leaf thyme
 1/8 tsp. oregano
 1/8 tsp. basil leaves

Cook broken spaghetti until tender in salted water. Drain. In a separate dish, combine soup and milk and 6 Tbsp. water. Stir until blended and simmer 10 min. Combine curry powder and warm water. Put this and other spices into mixture. Put in spaghetti and mix other ingredients. Put in a 2 qt. casserole and bake at 400° for about 20 min.

BEEF BARBECUE

Mrs. Wade B. Grubbs (Stella)

½ lb. sausage	2 tsp. chili powder
1 can roast beef	1 tsp. mustard
1 med. onion	2 tsp. worcestershire sauce
2 or 3 stalks celery	1/3 bottle catsup

Brown sausage; then add remaining ingredients. Simmer in double boiler 2 or 3 hr.

BARBECUE SAUCE

Mrs. Brady Way (Shirley)

½ c. vinegar	1 tsp. red pepper
1 c. water	2 slices lemon or some juice
4 Tbsp. sugar	1 sliced onion
2 Tbsp. prepared mustard	1 stick margarine
1 tsp. pepper	1 c. catsup
1 Tbsp. salt	1 Tbsp. worcestershire sauce

(continued)

MEATS

BARBECUE SAUCE (continued)

Mix together first 10 ingredients and simmer 20 min. Add catsup and worcestershire sauce and bring to boil. Let sit around for one day. Best with spare-ribs, but very good for any meat you wish to barbecue.

DIET WORKSHOP LASAGNE
(Low Calorie)

Mrs. Mary Jones

1 lb. ground beef	1 can (4 oz.) mushrooms,
$\frac{1}{4}$ c. minced onion	drained
1 can tomato sauce (8 oz.)	Dash garlic salt
1 tsp. basil	Dash pepper
1 tsp. parsley	Cottage cheese (6 oz.)
$\frac{1}{4}$ tsp. oregano	Mozerella cheese (4 oz.)
1 pkg. (10 oz.) chopped frozen spinach, thawed	

Saute onion and ground beef. Add tomato sauce and seasonings and mushrooms. Squeeze liquid from spinach and combine spinach with cottage cheese. Cut mozerella cheese in strips in 7 x 11 in. baking dish. Arrange in layers; spinach mix, meat mix, mozerella cheese--repeat, ending with cheese. Bake at 375⁰ for 15 to 20 min. or until hot and bubbly. Serves 4 for dinner. 1 serving; 6 oz. protien.

BEEF TACOS

Mrs. M. Laird Gann, Jr. (Brenda)

1 or 2 pkg. tortillas	1 clove crushed garlic
$\frac{1}{2}$ lb. sausage (opt)	1 tsp. salt
$\frac{1}{2}$ c. chopped onion	$\frac{1}{4}$ tsp. pepper
$\frac{1}{2}$ c. chopped green pepper	1 c. shredded cheddar cheese
1 lb. ground chuck	1 c. chopped tomatoes
2 tsp. chili powder	1 c. shredded lettuce
$\frac{1}{2}$ tsp. dried oregano	

In lg. skillet over med. heat, brown sausage meat. If no sausage, use 2 Tbsp. margarine, melted, to brown onion and pepper. Then add ground chuck. Stir in chili powder, oregano, garlic salt and pepper. Reduce heat and cook 5 min. Makes 12-18 tacos.

MEATS

CHICKEN OR TUNA SALAD

Mrs. Robert K. Eldredge

2 c. chicken or 2 cans tuna (6 oz. each) well drained
 2 c. celery, cut up fine
 1 c. grated carrots
 1 onion, minced fine
 3/4 to 1 c. Miracle Whip Salad Dressing
 2 c. shoestring potatoes

Mix first 4 ingredients. Add Miracle Whip to moisten.
 Just before serving, add 2 c. shoestring potatoes.

CHOW MEIN CASSEROLE

Mrs. Herbert M. Baker, Jr.

2 cans Chow Mein Noodles	Milk
1 can frozen shrimp soup	Butter
Diced green olives	1 onion, diced
1 can tuna	Salt and pepper

Mix all ingredients together. Cook covered about 45 min. at 350°. Uncover to brown.

SHRIMP CREOLE

Mrs. Victor Eagle (Jaye)

1 c. onion, chopped	1/4 tsp. parsley flakes
1 c. diced green pepper or celery or 1/2 c. each	1/2 tsp. thyme
3 Tbsp. butter	Cayenne (to taste)
2 cloves garlic, crushed	1 bay leaf
1/2 tsp. salt	2 c. fresh or 1 c. canned tomatoes
1/4 tsp. pepper	1 1/2 lb. cooked shrimp
	Rice, cooked

Cook onion and green pepper in butter for 5 min.
 Add next 7 ingredients. Bring to boil; cover and
 simmer 30 min. Add shrimp and heat. Serve over
 cooked rice.

Where is there any book of the law so clear to each
 man as that written in his heart.

MEATS

SAUSAGE PIZZA

Mrs. T. L. Nail (Mary Bell)

2 c. plain flour	2 cans tomato sauce (8 oz.)
2½ tsp. baking powder	1 can (5 oz.) Vienna Sausage
1 tsp. salt	cut in half length wise
1/3 c. shortening	1 c. shredded cheddar cheese
2/3 c. milk	¼ chopped onion
1 c. grated parmesan cheese	

Heat oven to 425°. Measure flour, baking powder and salt into mixing bowl. Cut in shortening. Stir in milk until mixture clears side of bowl. Round up on lightly floured cloth covered board. Knead for 1 min. Roll dough into rectangle, 15 x 10 in. Place on jelly roll pan, 15 x 10½ x 1 in. Top with remaining ingredients in order listed. Bake 20 to 25 min.

CHICKEN SALAD

Mrs. E. A. Butner, Jr. (Ruth)

4 c. cubed cooked chicken
 1 c. chopped celery
 1 c. halved seedless green grapes
 1 sm pkg. slivered almonds, toasted
 1 tsp. salt
 ¼ tsp. pepper
 ¾ c. mayonnaise
 ¼ c. dairy sour cream

Combine cubed cooked chicken, chopped celery, halved green grapes and toasted slivered almonds in a lg. mixing bowl. Sprinkle salt and pepper over mixture. Add mayonnaise and sour cream and mix thoroughly. Chill well before serving. Serve on lettuce. Makes 4 to 5 servings.

When a roast is put into the oven, set a small foil pan partly filled with flour beside it. When the flour has browned, it's ready for flavorful brown gravy making.

MEATS

SHRIMP AND CRAB MEAT AU GRAUTIN

Mrs. William Flewelling (Barbara)

2 onions	1 lb. crab meat
2 green onions	1 can cream of mushroom soup
1 center rib celery	1 can mushroom stems and pieces
8 Tbsp. butter	2 Tbsp. parsley
2 lb. peeled, deveined shrimp	1 c. grated Am. cheese
½ c. Vermouth or white wine	

Saute onions, green onion and celery in butter until soft. Add shrimp; cook until pink. Add crab meat, soup and mushrooms. When well blended, add parsley cheese and wine.

CRAB MEAT CASSEROLE

Mrs. Thomas S. Irwin (Janie)

1 lb. lump crab meat	2 Tbsp. butter
1 Tbsp. minced onion	1 Tbsp. green pepper
1 Tbsp. parsley	2 Tbsp. sherry
1 Tbsp. pimento	½ tsp. celery salt
1 egg	Dash hot sauce
1 tsp. salt	2 c. milk
Pepper to taste	3 Tbsp. flour

Make a white sauce with butter, flour and milk. Combine with other ingredients. Bake in casserole at 350° for 15 to 20 min.

MOCK CHICKEN

Mrs. Thomas S. Irwin (Janie)

4 Tbsp. butter (melted)	2 cans tuna (flaked)
4 Tbsp. flour	½ can cream of mushroom soup
Dash pepper and salt	Noodles (8 oz.)
2½ c. milk	

Make sauce of butter, flour, salt and milk. Then add tuna and soup. Pour over cooked noodles in a casserole dish. Top with crushed potato chips (4 oz.). Bake in 350° oven about 45 min. to 1 hr. Yields: 7 servings.

MEATS

TUNA CASSEROLE

Mrs. Robert E. Sharp, II (Penny)

1 c. herb stuffing mix	1 can tuna
3/4 c. milk	1 Tbsp. parsley
1 egg	

Mix stuffing and milk and let stand for 5 min. Add egg, tuna and parsley and mix. Bake 30 min. at 350°.

OYSTER CASSEROLE

Mrs. J. A. Fair (Pearl)

1 pt. sm. oysters	2 c. buttered bread crumbs
1 can cream of chicken soup	1 stick butter
1/2 can evaporated milk	Salt and pepper

Heat oysters and drain liquid into heated milk. Combine oysters, soup, butter and bread crumbs in layers beginning and ending with bread crumbs. Use enough liquid to make moist. Put some paprika on top. Bake until brown and bubbly (30-40 min.) at 350°. (You can add a dash of cayenne and 1 Tbsp. lemon juice.).

BAKED FLOUNDER

Mrs. John E. Way (Martha)

1 flounder or mellet (3 lb.)	1 Tbsp. worcestershire
Salt and pepper	1 Tbsp. catsup
Flour	1 tsp. chili powder
6 Tbsp. melted butter	1/2 lemon, sliced
1/2 c. chopped onion	2 bay leaves
2 c. chopped celery	1 clove minced garlic
1/4 c. chopped green pepper	1 tsp. salt
3 c. canned tomatoes	Dash red pepper

Flour, salt and pepper fish. Place in baking pan with melted butter. Simmer celery, onion and green pepper for 15 min. Add remaining ingredients and pour over fish. Bake at 350° for 45 min. (You can also add sliced potatoes to help absorb smell.)

Observation and not old age, brings wisdom.

Write Your Favorite Recipes Here:

Vegetables

VEGETABLES

ARMENIAN VEGETABLE DISH Mrs. Donald Ellis (Clara)

Brown $\frac{1}{2}$ onion in vegetable oil, add 1 clove garlic and $\frac{1}{2}$ lb. ground chuck. Layer the meat, then vegetables: green beans, fresh squash, zuchinni squash, okra, green pepper, tomatoes (fresh or canned), carrots and eggplant. (You may use as many vegetables as you like.) Cook in oven until tender approx. $1\frac{1}{2}$ hr. at 350° , covered. (dee-licious.) (Freezes well.)

ASPARAGUS CASSEROLE Mrs. Barry E. Crotty (Joan)

1 can green asparagus	1 c. grated Am.cheese
1 can cream of mushroom soup	1 c. potato chips
1 hard boiled egg	(crushed)

Place drained asparagus in casserole and cover with soup. Slice egg over top. Sprinkle cheese and potato chips on top. Bake at 350° for 25 min. until bubbly.

GREEN BEAN CASSEROLE Mrs. Don Caudle (Barbara)

1 lg. onion, finely chopped
 1 stick margarine
 1 can French style green beans, drained
 1 can bean sprouts, drained
 1 can cream of mushroom soup
 1 c. slivered almonds
 1 can onion rings
 6 slices sharp cheese

Cook onion in margarine until tender. Add green beans bean sprouts, soup and nuts into pan and cook for 10 min. Pour into casserole and cook in 325° oven until it bubbles. Just before serving, put cheese slices on top and cover with onion rings. Let brown.
 Yields: 6-8 servings.

VEGETABLES

GREEN BEAN CASSEROLE Mrs. E. H. Phillips (Mildred)

1 lb. hamburger
 1 sm. onion, chopped
 1 can French cut green beans, drained
 Mashed potatoes to serve six
 1 can tomato soup

Brown hamburger and onion in a little margarine; add tomato soup and drained beans and mix together well. Transfer to a casserole dish. Top with seasoned mashed potatoes and bake about 30 min. in a 350° oven.

BUTTER BEAN CASSEROLE Mrs. J. L. Barlow (Brenda)

2 slices bacon	1 c. cooked tomatoes
1 med. onion, chopped	2 tsp. sugar
½ green pepper, chopped	½ tsp. salt
1 can (17 oz.) butterbeans	Dash pepper

Saute bacon, onion and pepper until lightly browned. Pour undrained beans and tomatoes into greased casserole. Add sugar, salt and pepper. Add bacon mixture and mix well. Bake uncovered in 300° oven for 40 min.

LIMA BEAN CASSEROLE Mrs. W. C. Burton (Buff)

1 lb. dried lima beans
 4 slices bacon (1 in. pieces)
 1 med. onion, sliced
 1 can (8 oz.) seasoned tomato sauce
 3 Tbsp. brown sugar
 1 Tbsp. vinegar
 1½ tsp. dry mustard

Cook lima beans in 6 or 7 c. of salted water until almost tender. Add the rest of the ingredients and pour into a casserole and bake uncovered 1½ hr. at 325°. Uncover and bake 30 min. Yields: 8-10 servings.

VEGETABLES

BROCCOLI CASSEROLE

Mrs. Frank Stith, Jr. (Lucy)
 Mrs. John W. Stanley (Jane)
 Mrs. E. E. Thompson (Sue)

2 pkg. (10 oz. each) frozen chopped broccoli, cooked
 according to directions
 1 can mushroom soup, undiluted
 2 eggs, beaten
 ½ c. mayonnaise
 1 c. grated cheese
 1 Tbsp. onion flakes or 1 sm. fresh onion, chopped
 2 Tbsp. butter
 Ritz Cracker crumbs

Drain cooked broccoli. Combine soup, cheese, mayonnaise, eggs, and onion; add broccoli last and mix together. Put into a buttered casserole. Put buttered cracker crumbs on top. Bake at 350° for 30 min.

YUMMY BROCCOLLI CASSEROLE

Mrs. Joyce M. Williams

1 c. chopped onion
 1 c. chopped green pepper
 1 c. chopped celery (opt)
 Saute' these in butter until tender

1 can mushroom soup
 1 can cream of chicken soup
 1 pkg. (20 oz.) chopped broccoli
 8 oz. jar Cheez Whiz

Add all the ingredients together. Mix well and pour into casserole. (Grate ½ c. sharp cheese. Waverly Wafer crumbs) Sprinkle cheese and cracker crumbs over mixture. Bake 30 min in 350° oven.

BROCCOLI CASSEROLE

Mrs. Wesley Appel (Frances)

2 pkg. frozen chopped broccoli
 3 eggs, well beaten
 1 jar (8 oz.) Cheez Whiz
 Salt and pepper
 (continued)

VEGETABLES

BROCCOLI CASSEROLE (continued)

Grease casserole; add broccoli, eggs, Cheez Whiz, salt and pepper. Sprinkle cracker crumbs on top and dot with butter. Bake at 325° approx. 30 min. Serves 8.

PARTY BROCCOLI CASSEROLE

Mrs. Joyce M. Williams

4 pkg. frozen broccoli
 2 med. minced onions
 $\frac{1}{4}$ c. butter
 2 cans cream of chicken soup
 1 can (8 oz.) or $\frac{1}{2}$ lb. fresh mushrooms
 salt and pepper

Cook broccoli according to directions. Drain. Saute' onions in hot butter until transparent, but not brown. Combine with broccoli. Add soup, mushrooms, salt and pepper to taste; toss gently to mix well. Place in 2 qt. casserole. Dot with butter. Bake at 325° for 1 hr. Serves 12.

SQUASH CASSEROLE

Mrs. E. H. Phillips (Mildred)

2 lb. squash, sliced	1 can cream of chicken soup
1 onion, sliced	1 c. sour cream
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ bay Pepperidge Farm
$\frac{1}{2}$ c. sharp cheddar cheese	stuffing mix

Cook squash and onion together in water and drain. Add salt and mash with a potato masher. Add chicken soup, cheese and sour cream and mix well. Turn into a buttered casserole dish. Top with stuffing mix and dot with butter. Bake about 30 min. at 350°.

SPECIAL TIPS:

Add honey (instead of sugar) and sweet basil leaves to stewed tomatoes. Add a touch of marjoram when cooking carrots.

VEGETABLES

SPINACH CASSEROLE Mrs. Robert K. Eldredge (Dodie)

1 pkg. chopped frozen spinach	$\frac{1}{4}$ c. oleo
(cooked and drained well)	6 eggs, beaten
1 lg. carton cottage cheese	5 or 6 Tbsp. flour
$\frac{1}{2}$ pkg. Velveeta cheese	1 tsp. salt

Cut butter and cheese into cottage cheese. Beat eggs and add them to cottage cheese mixture. Mix salt and flour with spinach; mix into first mixture. Bake in greased casserole at 350° for 1 hr.

RICE-BROCCOLI CASSEROLE Mrs. Donald Ellis (Clara)

1 pkg. thawed chopped broccoli
 1 c. minute rice
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{4}$ c. chopped onion
 $\frac{1}{2}$ stick margarine
 $\frac{1}{2}$ can cheez Whiz
 1 can cream of mushroom soup

Melt margarine and Cheez Whiz together and mix with mushroom soup. Then mix with other ingredients and put into a greased baking dish. Bake in 350° oven for approx. 1 hr.

SQUASH CASSEROLE

Mrs. J. A. Fair (Pearl)

2 c. cooked squash	1 egg, beaten
$\frac{1}{4}$ c. butter	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. onion, cut fine	$\frac{1}{2}$ c. cracker crumbs
$\frac{1}{2}$ tsp. salt	1 c. herb seasoning
$\frac{1}{4}$ tsp. pepper	1 c. grated cheese

Mash squash and mix all ingredients except cheese. Pour into a greased baking dish. Top with cheese. Bake at 350° for 30 min.

Fate leads the willing but drives the stubborn.

VEGETABLES

SQUASH CASSEROLE

Mrs. Donald Ellis (Clara)

2 lb. drained squash	$\frac{1}{2}$ c. sour cream
1 med onion	$1\frac{1}{2}$ c. Pepperidge Farm
$\frac{1}{2}$ bell pepper	Herb stuffing Mix
1 can cream of chicken soup	$\frac{1}{2}$ stick margarine

Combine squash, onion, pepper, soup, sour cream, margarine and 1 c. stuffing mix. Pour into casserole dish and sprinkle $\frac{1}{2}$ c. stuffing mix on top. Bake in oven 35 to 40 min. at 350°.

SQUASH CASSEROLE

Mrs. O. L. Reece (Mozelle)

$1\frac{1}{2}$ lb. squash, sliced	1 can cream of chicken soup
1 med. onion, sliced	$\frac{1}{4}$ stick butter
2 raw carrots, grated	1 carton sour cream

Cook and drain squash and onion; add carrots soup, butter and sour cream. Put in casserole and bake at 350° for 35 to 40 min. Cut bread crumbs in sm. pieces and put on top; run in under broiler.

SQUASH SOUFFLE

Mrs. William E. Hamilton (Dot)

2 lb. yellow squash (sliced)	2 eggs, slightly beaten
1 med. onion, sliced	1 c. milk
1 tsp. salt	$\frac{1}{2}$ lb. grated cheese
$\frac{1}{2}$ tsp. sugar	Seasoned salt
3 Tbsp. butter, melted	Buttered bread crumbs
3 Tbsp. flour	

Combine squash, onion, salt and sugar. Simmer in sm. amount of water for 20 min. Drain well, mash with a potato masher. Add eggs, melted butter, flour, milk and cheese. Add seasoned salt to taste. Bake in a buttered $1\frac{1}{2}$ qt. casserole for 30 min. at 350°. Top with buttered crumbs and bake 10 more min. Can omit onions and put onion rings on top instead of bread crumbs.

VEGETABLES

STUFFED SQUASH

Mrs. Robert A. Newsom (Ida)

Select 12 yellow squash and boil whole for 20 min. Let cool. Remove a slice about 2 in. long and scoop out pulp. Mash and combine the pulp with:

6 Tbsp. melted butter	$\frac{1}{2}$ tsp. sugar
3 sm. onions, minced	Dash of pepper
6 Tbsp. bacon drippings	Salt to taste

Add cracker meal to the mixture until it is stiff enough to place in the squash. Fill very full and place squash in a greased pan, being careful not to break the stems. Bake at 350° for 30 min. Serve hot so that the squash will not shrink.

SCALLOPED EGGPLANT

Mrs. William C. Edwards, Jr.

1 med. eggplant	1 sm. onion, chopped
1 beaten egg	1 c. dry bread crumbs
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ c. buttered bread or
2 Tbsp. melted butter	cracker crumbs

Pare eggplant; cut in 1 in. cubes. Cook in boiling, salted water 8 min. and drain. Add egg, milk, butter, onion and dry bread crumbs. Place in a greased 1 qt. baking dish. Top with buttered crumbs and bake in moderate oven at 350° for 30 min.

For SPANISH EGGPLANT substitute 1½ c. canned tomatoes for milk. Sprinkle ½ c. grated American cheese over top. Makes 6 servings.

EGGPLANT CASSEROLE

Mrs. P. M. Shields (Elsie)

1 med. eggplant	1 egg
$\frac{1}{2}$ pt. milk	2 Tbsp. butter
14 plain crackers	Salt to taste after cracker
	crumbs are added

(continued)

VEGETABLES

EGGPLANT CASSEROLE (continued)

Peel and dice eggplant into salted ice water, let stand for 10 min. Drain and dash into boiling water. Cook until tender (approx. 30 to 40 min.) Remove from stove, drain thoroughly and mash fine. Add 1 Tbsp. butter, milk, slightly beaten egg and cracker crumbs (reserving enough crumbs for topping with 1 Tbsp. butter). Do not over cook. Bake at 425° for 20 to 30 min.

CORN PUDDING

Mrs. Brady Way (Shirley)

3 slightly beaten eggs
2 c. drained canned or cooked corn
2 c. milk
 $\frac{1}{2}$ c. finely chopped onion
1 Tbsp. melted butter
1 tsp. sugar
1 tsp. salt

Combine ingredients and pour into a greased $1\frac{1}{2}$ qt. casserole. Bake at 350° for 40 to 45 min. Let stand 10 min. before serving.

MACARONI AND CHEESE

Mrs. O. L. Reece (Mozelle)

1 box macaroni (7 oz.)	2 c. grated cheese (any kind)
2 c. cottage cheese	Salt and pepper
1 egg, slightly beaten	1 c. sour cream

Cook macaroni according to directions. Add cottage cheese, sour cream, egg, cheese and salt and pepper to taste. Use enough canned milk or sweet milk to thin out. Bake in a buttered dish at 375° until set. Just before it is done add grated cheese on top and lightly brown.

Wise men learn by other men's mistakes, fools by their own.

VEGETABLES

CHATEAU POTATOES Mrs. Donald Chipman, Jr. (Ann)

6 c. instant mashed potatoes or fresh mashed potatoes
 3 c. cottage cheese
 3/4 c. sour cream
 1½ Tbsp. chopped onion
 2½ tsp. salt
 1/8 tsp. pepper
 Slivered almonds

Stir together all ingredients or mix in mixer. Pour into a lg. greased casserole dish. Pour melted butter across top and sprinkle with slivered almonds. Bake 30 min. at 350°. Serves 12. Freezes well.

CHEESE TOPPED POTATOES Mrs. Jerry T. Warren (Nancy)

6 lg. Irish potatoes (baked until tender)
 1 stick margarine
 ½ c. sour cream
 ½ c. blanched almond slivers
 Milk
 American or cheddar cheese
 Salt

Slice potatoes in half, long wise. Scoop out inside and add margarine, salt and sour cream. Beat, adding enough milk to make fluffy. Add almonds and stir in. Stuff potato jacket. Add cheese on top. Bake in oven until cheese melts.

SWEET POTATO CASSEROLE Mrs. William E. Hamilton Mrs. John W. Stanley

3 c. sweet potatoes, cooked	1 tsp. sherry flavoring
½ stick margarine	1 tsp. butter flavoring
1 c. sugar	2 eggs
½ c. milk	

Mix all together and put in baking dish.
 (continued)

VEGETABLES

SWEET POTATO CASSEROLE (continued)

TOPPING:

1/3 stick margarine
 1/2 c. brown sugar
 1 c. pecans, chopped

Sprinkle on top of potato mixture. May be frozen or baked now at 350° for min. Serves 8.

SWEET POTATO SURPRISE Mrs. E. A. Butner, Jr. (Ruth)

1 can (1 lb. 1 oz.) whole sweet potatoes,
 halved lengthwise
 1 1/4 c. brown sugar
 1 1/2 Tbsp. cornstarch
 1/4 tsp. salt
 1/8 tsp. cinnamon
 1 tsp. grated orange peel
 1 can (2 c.) apricot halves
 2 Tbsp. butter
 1/2 c. pecans

Place potatoes in greased dish, 10 x 6 x 1/2 in. In sauce pan combine sugar, cornstarch, salt, cinnamon, and peel. Drain apricots. Stir 1/2 c. syrup from potatoes into cornstarch mixture. Cook to boiling; boil 2 min. Add apricots, butter and pecans; pour over potatoes. Bake uncovered at 375° for approx. 30 min. Serves 6.

SPRING CHEESE SCALLOP

Mrs. Joyce M. Williams

4 c. sliced carrots, sliced 1/2" diagonally
 1/2 c. water 2 Tbsp. flour
 1/2 Tbsp. salt 1 c. milk
 2 Tbsp. butter 1 c. grated American cheese
 1 can (3 1/2 oz.) French fried onions

(continued)

VEGETABLES

SPRING CHEESE SCALLOP (continued)

Cook carrots in salted water. Drain, melt butter and stir in flour. Gradually add milk and cook, stirring constantly, until sauce thickens. Add cheese and stir until melted - I blend the cheese, cubed, with the milk, and add all at once. Or, I suppose, an envelope of cheese sauce mix could replace the butter-flour-milk-cheese sauce. Put 1/3 of carrots in 1½ qt. casserole. Cover with 1/3 of onions. Repeat with carrots, then onions, reserving 1/3 for top. Pour sauce over all. Bake 15 min. at 350°. Sprinkle with remaining onions and bake for 5 min. more.

RICE WITH MUSHROOMS

Mrs. John W. Stanley (Jane)

1 med. chopped onion	1 can beef consomme'
1 c. regular rice	1 can sliced mushrooms with
1 stick margarine	juice
	3/4 can water (consomme can)

Brown chopped onion in butter. Put in casserole with rice, consomme', water and mushrooms (with juice) Cover and bake at 350° for 1 hr. or until tender.

HONEY BAKED BANANAS

Mrs. Brady Way (Shirley)

6 bananas	2 Tbsp. lemon juice
2 Tbsp. melted butter	¼ c. honey

Peel bananas, halve and place in shallow baking dish. Mix melted butter and lemon juice; add honey. Brush on bananas. Bake at 350° for 15 min., turning occasionally.

PINEAPPLE CASSEROLE

Mrs. Donald Chipman, JR. (Ann)

½ c. sugar	1 no. 2 can crushed pineapple,
½ c. butter	drained
4 eggs, beaten	5 slices white bread, cubed (cont.)

VEGETABLES

PINEAPPLE CASSEROLE (continued)

Cream together sugar and butter. Add eggs and pineapple. Pour mixture over bread cubes and mix well. Place in a greased casserole dish and bake for 1 hr. at 350°.

Write Your Favorite Recipes Here:

A decorative border of small, stylized floral motifs in a reddish-pink color surrounds the central text. The motifs are arranged in a repeating pattern along the top, bottom, and sides of the page.

Cakes

CAKES

BIBLE CAKE - Old Methodist Recipe

Read 1 Kings 17:13 first.

4 c.	1 Kings 4:22
2½ c.	Jer. 6:20
½ tsp.	Lev. 2:13
6	1 Isaiah
2 c.	Nahum 3:12
2 tsp.	1 Kings 10:10
4 Tbsp.	1 Samuel 14:25
1 c.	Judges 5:25
1 c.	Numbers 17:8
½ c.	Genesis 24:17

Follow advice in Prov. 23:14 and you'll have a good cake.

Cream 1 c. fat or butter in mixing bowl with 2¼ c. sugar. Add 6 eggs, 1 at a time. Sift together 3½ c. flour, ½ tsp. salt, 1 tsp. allspice, ½ tsp. baking powder. Cut in mixing bowl ¾ c. candied orange peel, ½ c. candied cherries, 1 c. walnut or pecan meats, 2 c. dates, 2 c. figs or raisins and mix ¼ c. flour with it. Alternately add flour with ½ c. water and 4 Tbsp. honey. Use loaf pans with waxed paper and pour batter into it. Bake slowly for 2½ hrs. in low oven.

A Bell is No Bell Till You Ring It.
 A Song Is No Song Till You Sing It.
 And, Love In Your Heart
 Wasn't Put There To Stay
 Love Isn't Love Till You Give It Away.

CAKES

MORAVIAN SUGAR CAKE

2 pkg. active dry yeast	1½ c. melted butter
1 c. warm water (110-115°)	1 c. mashed potato
1 c. sugar	5-6 c. sifted flour
1 tsp. salt	1½ c. light brown sugar
2 eggs, well beaten	2 tsp. ground cinnamon (if desired)

Soften yeast in warm water. Let stand 5 to 10 min. Mix together the sugar, salt, beaten eggs and 1 c. of the melted butter. Gradually beat in the mashed potato. Add 1 c. flour; beat until smooth. Stir in yeast and remaining flour to form light soft dough. Cover: let rise in warm place for 2 hr. Divide into 3 portions and press evenly into 3 greased 9 in. square pans. Cover: let rise until doubled. Blend together brown sugar and cinnamon. Make indentations about 1 in. apart in dough and spoon sugar mixture into each depression. Drizzle remaining ½ c. melted butter over top. Bake at 350° for 20 min. Makes 3 - 9 in. squares.

GOLDEN GLOW CAKE

Mrs. O. L. Reece (Mozelle)

2½ c. flour	½ c. shortening
3 tsp. baking powder	1 c. milk
1 tsp. salt	2 eggs, unbeaten
1½ c. sugar	1 tsp. vanilla

Sift flour, baking powder, salt and sugar. Add shortening and ¾ c. milk. Beat 2 min. Add ¼ c. milk, unbeaten eggs and vanilla and beat for 2 min. Pour in 2 Pans, 8 or 9 in. Bake at 350° for 25 to 30 min.

SPECIAL TIPS:

Try a light sprinkling of sugar on the cake plate to keep a freshly baked cake from sticking.

CAKES

3-LAYER CAKE

Mrs. T. L. Nail (Mary Bell)

2 c. cake flour	3/4 tsp. salt
1 1/3 c. sugar	2/3 c. milk
2 1/2 tsp. double acting	1 tsp. vanilla
or 3 1/2 tsp. fast acting	
baking powder	

Beat on no. 2 speed for 2 min. Stop mixer. Add 2 eggs and 1/4 c. milk. Beat on No. 2 speed for 2 min. Bake in 350° for about 30 min.

CHOCOLATE CAKE

Mrs. John W. Summerson (Marge)

2 c. flour	4 Tbsp. cocoa
2 c. sugar	2 eggs, slightly beaten
1 stick margarine	1 tsp. soda
1/2 c. shortening	1/2 c. buttermilk
1 c. water	

Sift together the flour and sugar. Put margarine, shortening, water and cocoa in a small sauce pan and stir until boiling; then, add to flour and sugar mixture. Add the slightly beaten eggs. Dissolve the soda in the buttermilk. Bake at 350° for 1/2 hr.

FROSTING:

1/3 c. milk	4 Tbsp. cocoa
1 stick margarine	1 tsp. vanilla

Mix and bring to boil. Cool slightly and add enough powdered sugar for the right consistency. Pour onto cake.

HERSHEY CHOCOLATE CAKE

Mrs. Robert E. Rose

1/2 c. margarine	5 eggs
1/2 c. Crisco (solid)	1/2 tsp. baking powder
16 oz. can Hershey syrup mix	1/2 tsp. vanilla
3 c. sugar	1 c. milk
3 c. plain flour	

(continued)

CAKES

HERSHEY CHOCOLATE CAKE (continued)

Mix margarine, crisco, and syrup. Mix thoroughly--gradually add sugar, flour and eggs (one at a time). Add remaining ingredients, blend well (you cannot over mix this cake.) Pour into a large tube pan. Start in a COLD OVEN SET AT 325°. Bake at least 1½ hr. or until done.

CHOCOLATE DELIGHT CAKE

Mrs. Joyce M. Williams

First part:

2 sticks butter
 1 pkg. cream cheese (8 oz.)
 2 boxes confectionary sugar (1 lb. each)
 ¼ c. warm water
 1 pkg. (4 oz.) German Sweet Chocolate
 1 tsp. vanilla

In lg. bowl, combine butter, cheese and sugar. In sauce pan, combine water and chocolate and cook over med. heat till chocolate is melted and blended with water. Pour chocolate mixture into cream cheese mixture. (Add vanilla and mix till light and fluffy.) Take out 3 c. to use as frosting and cover till ready to use.

Second part:

¼ c. butter	1 tsp. soda
3 eggs	1 tsp. salt
2¼ sifted flour	1 c. butter milk

Add margarine or butter to remaining cheese mixture and cream together. Add eggs, one at a time, beating after each addition. Sift together flour, soda salt and add to creamed mixture alternately with buttermilk. Blend well and pour into 3 greased and floured 9 in. layer pans. Bake at 350° for 25 min. Turn out to cool and frost with reserved frosting.

If your butter is too hard to cream, it speeds things up to shred it into a warmed bowl.

CAKES

SCOTCH CHOCOLATE CAKE

Mrs. F. H. Phillips

2 c. all purpose flour	1 c. water
2 c. granulated sugar	$\frac{1}{2}$ c. buttermilk
1 stick margarine	1 tsp. soda
$\frac{1}{2}$ c. vegetable shortening	2 eggs
4 heaping Tbsp. cocoa	1 tsp. vanilla

Combine flour and sugar in mixing bowl, mixing well. In a sauce pan put margarine, shortening, cocoa and water and bring to a rapid boil. Then pour over flour and sugar, mixing gradually. Put soda in buttermilk and add with the other ingredients. Mix and turn into greased and floured pan, 11 x 16 in. Bake at 400° for 30 min. Make icing 5 min. before cake is done and pour hot icing over cake.

ICING:

1 stick margarine or butter	1 tsp. vanilla
4 Tbsp. cocoa	1 c. chopped pecans
6 Tbsp. milk	1 c. flaked coconut
1 box powdered sugar	

In a sauce pan combine margarine, cocoa and milk. Bring to a boil stirring constantly to prevent sticking. Remove from heat and add other ingredients. Spread on hot cake.

RED VELVET POUND CAKE Mrs. Harvey L. Lord (Lucille)

7 eggs	1½ c. shortening
3 c. sugar	3 c. cake flour
$\frac{1}{4}$ tsp. salt	2 tsp. vanilla
1 c. milk	2 oz. food coloring (red)

Bake at 325° for 1½ hr.

ICING:

1 box confectioner's sugar
1 stick margarine
1 pkg. cream cheese (8 oz.)
1 tsp. vanilla.

CAKES

RED VELVET CAKE

Mrs. W. H. Linville (Ann)

1 tsp. vinegar	1 tsp. salt
1 tsp. soda	2 eggs
2 tsp. cocoa	1 tsp. vanilla
2 oz. red food coloring	1 c. buttermilk
1½ c. sugar	2¼ c. flour
½ c. shortening	

Mix vinegar and soda and set aside. Mix cocoa and food coloring and set aside. Cream sugar and shortening; add salt, vanilla and eggs. Add cocoa and coloring. Add dried ingredients and milk alternately. Add vinegar and soda. Bake in 3 layers. Bake approx. 20 to 25 min. at 350°.

ICING—"MOCK WHIPPED CREAM"

1 c. milk	1 c. butter
3 Tbsp. flour	1 tsp. flavoring
1 c. sugar	

Cook milk and flour until thick paste; cover and set aside to cool. Cream sugar and butter (beat 4 full min.). Add paste (beat 4 full min.); add flavoring. Spread on layers and top. Must be refrigerated. Freezes beautifully.

POUND CAKE

Mrs. Harvey L. Lord

2 sticks butter or margarine
2 c. and 2 Tbsp. sifted sugar
6 eggs (10 oz.)
2 c. and 2 Tbsp. sifted flour
1 tsp. vanilla

Cream butter. Add 3 Tbsp. sugar at a time and cream well with the butter. Add 1 egg at a time and beat well after each addition. Sift flour after measuring. Flour is sifted before and after measuring. Fold in about 3 Tbsp. flour at a time. Add vanilla last. Bake 1 hr. at 350°. Grease tube or bunt pan with part of butter used in cake. Then flour the pan.

CAKES

NEVER-FAIL POUND CAKE Mrs. Theron H. Miller (Jane)

1 c. Crisco shortening	3 c. flour, plain
2 sticks butter	3 c. sugar
1 c. milk	1 tsp. baking powder
2 tsp. vanilla	6 eggs
1 tsp. almond or lemon extract	

Cream shortening, butter and sugar; add 1 egg at a time, then add flour. Add milk (to which vanilla and almond or lemon extract has been added). Beat only until flour disappears. Bake in a greased and floured tube or bundt pan at 325° until done, approx. 1½ hr.

CHOCOLATE POUND CAKE Mrs. John W. Summerson (Marge)

½ lb. margarine	4 Tbsp. cocoa
½ c. Crisco	½ tsp. baking powder
3 c. sugar	½ tsp. salt
5 eggs	1 c. milk
3 c. plain flour	1 Tbsp. vanilla

Blend margarine, Crisco and sugar together. Add eggs, one at a time, while mixing. Sift dry ingredients and add alternately with milk. Add vanilla. Bake in greased and floured tube pan at 325° for 1 hr. and 20 min. This cake is better not cut on the day it is baked. It stays moist a long time.

GERMAN CHOCOLATE POUND CAKE Mrs. Harvey L. Lord

1 c. butter (½ lb.)	½ tsp. salt
3 c. sugar	1 tsp. vanilla
5 eggs	1 c. sweet milk
3 c. plain flour	1 pkg. German Chocolate
1 tsp. baking powder	1 sm. can black walnuts

Cream butter and sugar until light and fluffy. Add eggs, 1 at a time. Sift flour, baking powder and
(continued)

CAKES

GERMAN CHOCOLATE POUND CAKE (continued)

salt; add alternately with milk to the creamed mixture a small amount at a time. Add flavoring, melted chocolate (melt chocolate in top of double boiler) and black walnuts (chopped fine.) Bake in large tube pan at 325° for 1½ hr.

CHEESE CAKE

Mrs. William C. Edwards, Jr.

3 pkg. cream cheese, softened (24 oz.)
 5 eggs
 1 c. sugar
 ¼ tsp. salt
 ½ tsp. or tsp. almond extract

Combine cream cheese and eggs and then add sugar, salt and almond extract. Mix and place in spring form pan. Bake at 325° for 45 to 50 min. Center top may be soft.

TOPPING:

2 Tbsp. sugar
 1½ cartons sour cream (sm. carton)
 ½ tsp. vanilla

Spread over cake while hot and bake at 325° for 10 min. Will fall when it cools.

SUN-SATIONAL CHEESE CAKE

Mrs. Carl Monson

CRUST:

1 c. graham cracker crumbs 3 Tbsp. margarine,
 3 Tbsp. sugar melted

Combine crumbs, sugar and margarine. Press onto bottom of 9 in. spring pan. Bake at 325° for 10 min.

FILLING:

3 pkg. cream cheese (8 oz. each)
 1 c. sugar

(continued)

CAKES

SUN-SATIONAL CHEESE CAKE (continued)

3 Tbsp. flour
 2 Tbsp. lemon juice
 1 Tbsp. lemon rind
 ½ tsp. vanilla
 4 eggs (1 separated)

Combine softened cream cheese, sugar, flour, lemon juice, lemon rind and vanilla. Add 3 eggs, 1 at a time, mixing well after each. Beat in remaining egg white; reserve egg yolk for glaze. Pour mixture over crumbs; bake at 450° for 10 min. Reduce to 250°, continue baking 30 min. Loosen cake from rim of pan; cool before removing rim of pan.

GOLDEN GLAZE:

3/4 c. sugar	½ c. water
2 Tbsp. cornstarch	¼ c. lemon juice

Combine sugar and cornstarch; add water and lemon juice. Cook until clear and thickened, stirring occasionally. Add sm. amount to slightly beaten egg yolk; return mixture to pan and cook a few min. longer. Cool slightly. Spoon over cake; chill until firm. Garnish with lemon slices and mint, if desired. Yield; 10-12.

HOT MILK CAKE

Mrs. James H. Fitzgerald, Jr.

2 c. sugar	1 c. milk
4 eggs	1½ sticks butter or margarine
2 c. flour	1 tsp. vanilla
2 tsp. baking powder	½ tsp. lemon juice

Beat eggs, add sugar; add flour and baking powder and flavorings. Melt butter, add milk and bring to boiling point. Add to other mixture. Bake at 350° until cake springs back, about 1 hr.

A soft answer turneth away wrath.

CAKES

CHOCOLATE CREAM CAKE

Mrs. Fred W. Butner

1 c. butter	1 c. mashed potatoes
2½ c. sugar	2 lg. squares Baker's
4 eggs	chocolate or 5 sm. squares
2 tsp. baking powder	¾ c. water
2 c. flour	Vanilla to taste (about 2 tsp.)

Cream butter and sugar; add potatoes while warm, break in eggs to this mixture. Then add baking powder and flour to mixture, alternating with water. Add melted chocolate and vanilla last. Bake at 325° for 25 min. or until done.

FUDGE ICING:

3 sm. squares chocolate	Butter the size of an egg
1 c. milk	Vanilla
1 Tbsp. white corn syrup	Pinch of salt
2½ c. granulated sugar	

Cook sugar, chocolate and milk together until it forms a soft ball. Take off stove and add butter and salt. Cool to luke warm, then beat until creamy and spread on cake.

CHEESE CAKE

Mrs. John W. Summerson (Marge)

CRUST:

1¼ c. cinnamon graham crackers	¼ c. melted butter
¼ c. sugar	

Combine ingredients. Press in bottom of 9 in. cake pan. Put in freezer to chill while preparing filling.

FILLING:

1 lb. Philadelphia cream cheese	½ c. sugar
½ c. eggs (3 med. or 2 lg.)	¾ tsp. vanilla

Let cheese soften. Combine ingredients and blend with mixer until smooth. Pour into crust. Bake at 350° for 25 min. Cool to room temperature.

(continued)

CAKES

CHEESE CAKE (continued)

TOPPING:

 $\frac{1}{2}$ pt. sour cream $\frac{1}{8}$ c. sugar $\frac{1}{2}$ tsp. vanilla

Blend ingredients. Pour over cake. Bake at 475° for 10 min. Cool - refrigerate overnight.

"BUSY-DAY" LEMON CHEESECAKE

Mrs. Donald Ellis

1 lg. (8 oz.) pkg. Borden's cream cheese

2 c. whole milk

1 pkg. jello, lemon instant pudding

1 - 8 in. graham cracker crust

Stir cream cheese until very soft, blend in $\frac{1}{2}$ c. milk. Add remaining milk and the pudding mix. Beat slowly with egg beater until well mixed (about 1 min.). Do not overheat. Pour at once into crust. Sprinkle graham cracker crumbs lightly over top. Chill for about an hr. Serves 8.

AMBROSIA CAKE

Mrs. Robert E. Sharp, II (Penny)

1 - 10 in. sponge cake

2 c. sour cream

1 can (20 oz.) crushed pineapple, drained

1 can (3 $\frac{1}{2}$ oz.) flaked coconut $\frac{1}{4}$ c. packed brown sugar

1 can (11 oz.) mandarin oranges, drained

Cut cake into 3 layers. Combine sour cream, pineapple, coconut and brown sugar. Alternate cake and sour cream mixture, starting with cake and ending with sour cream. Top with orange slices. Refrigerate until serving time.

Nobody can give you wiser advise than yourself.

CAKES

GINGER BREAD

Mrs. P. H. Morgan (Fuchsia)

My great Grandmother's recipe-More than 120 years old.

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. butter or lard	$2\frac{1}{2}$ c. sifted plain flour
$1\frac{1}{2}$ tsp. soda	1 c. molasses
1 tsp. cinnamon	1 egg
1 tsp. ginger	1 c. hot water
$\frac{1}{2}$ tsp. cloves	

Cream shortening and sugar until fluffy. Add beaten egg. Add molasses, then add all the dry ingredients sifted together. Stir in hot water. Beat until smooth. Bake in a greased and floured 12 x 14 in. sheet pan or two smaller pans at 350° for 35 min. or until done.

PUMPKIN CAKE

Mrs. Joseph B. Mickler (Gaye)

2 c. cooked pumpkin	4 eggs
2 c. sugar	2 tsp. cinnamon
$1\frac{1}{2}$ c. Wesson Oil	2 tsp. allspice
3 c. self-rising flour	

Combine pumpkin, sugar, Wesson Oil, flour, eggs and spices. Pour into 4 - 8 in. or 3 - 9 in. greased and floured pans. Bake at 350° for 25 to 30 min.

ICING:

1 pkg. (8 oz.) cream cheese, softened
 1 stick margarine ($\frac{1}{2}$ c.), softened
 1 box powdered sugar
 2 tsp. vanilla

Combine all the above ingredients and add enough milk to make the right spreading consistency to ice cake.

SPECIAL TIP:

Add milk instead of water in all cake mixes (and most other mixes, such as corn muffins, etc.) for a more moist and richer product.

CAKES

SOUR CREAM CAKE

Mrs. T. W. Anderson (Sadie)

Mrs. C. W. Hudspeth (Ruth)

$\frac{1}{2}$ lb. margarine or butter	1 tsp. lemon flavoring
3 c. sugar	$\frac{1}{2}$ tsp. mace
3 c. flour, sifted	$\frac{1}{4}$ tsp. soda
1 tsp. vanilla flavoring	$\frac{1}{2}$ pt. sour cream
	6 eggs (separated)

Cream butter and sugar well. Add flavorings and mix well. Add egg yolks, one at a time, and beat well after each one. Add flour and sour cream (to which soda has been added) alternately; mix well. Beat egg whites until stiff and fold in batter. Bake in tube pan at 325° for 1½ hr.

ITALIAN CREAM CAKE

Mrs. Joyce M. Williams

$\frac{1}{2}$ stick margarine	1 c. buttermilk
$\frac{1}{2}$ c. Crisco	1 tsp. vanilla
2 c. sugar	1 sm. can coconut (1 c.)
5 egg yolks	1 c. chopped nuts (opt.)
2 c. plain flour	5 egg whites, stiffly beaten
1 tsp. soda	(to be folded in last)

Cream margarine and shortening. Add sugar, beat until smooth. Add egg yolks, beat well. Combine flour and soda and add into mixture alternately with buttermilk. Stir in vanilla, coconut (and nuts). Fold in egg whites. Pour into 3 layer pans. Bake at 350° for 25 min.

ICING:

1 pkg. cream cheese (8 oz.)	1 tsp. vanilla
$\frac{1}{2}$ stick margarine	$\frac{1}{2}$ c. nuts
1 box confectionery sugar	

Beat all together (add a little water if necessary for spreading). Cake should be kept in refrigerator if not eaten immediately.

A word and a stone let go cannot be recalled.

CAKES

PUMPKIN CAKE

Mrs. David McInturff (Georgia)

2 c. flour	2 c. sugar
2 tsp. soda	1 c. salad oil
2 tsp. cinnamon	2 c. pumpkin
$\frac{1}{2}$ tsp. salt	1 c. chopped nuts
4 eggs	

Combine flour, soda, cinnamon and salt in sm. bowl. Mix eggs and sugar and beat well. Add salad oil, beat again. Beat in flour mixture, add pumpkin. Beat well. Bake at 350° for 40 min. Cool, then ice.

ICING:

1 stick butter	1 pkg. (8 oz.) cream cheese
1 box powdered sugar	2 tsp. vanilla

Cream butter and cream cheese; stir in powdered sugar and add vanilla.

POPPYSEED CAKE

Mrs. Robert K. Eldredge (Dodie)

1 pkg. white or yellow cake mix
 1 c. water
 $\frac{1}{2}$ c. liquid shortening
 4 eggs
 1 pkg. instant coconut cream of lemon pudding mix
 2 Tbsp. poppyseed

Mix together dry ingredients; add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured Bundt pan. Bake at 350° for 45 min. Allow cake to cool in pan before removing. Drizzle with glaze made of confectioners sugar, lemon juice and butter.

In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

CAKES

COLA CAKE

Mrs. J. A. Fair (Pearl)

2 c. plain flour	$\frac{1}{2}$ c. buttermilk
2 c. sugar	1 tsp. soda
1 c. cola	2 eggs
2 Tbsp. cocoa	1 tsp. vanilla
2 sticks margarine	$1\frac{1}{2}$ c. sm. marshmallows

In a bowl mix flour and sugar. In a sauce pan combine cola, cocoa and margarine; bring to boil and add flour to mixture. In a bowl mix buttermilk, soda, eggs, vanilla and marshmallows. Combine with first mixture and blend. Pour into a greased pan. Bake at 350° for 45 min.

ICING:

$\frac{1}{2}$ c. cola	1 box confectioners sugar
1 stick margarine	1 c. nuts
3 Tbsp. cocoa	

Combine cocoa and cola in sauce pan. Bring to a boil. Remove from heat. Add sugar and nuts. Pour on hot cake.

FRUIT SURPRISE

Mrs. J. L. Barlow (Brenda)

1 stick margarine	2 tsp. baking powder
1 c. sugar	1 c. milk
1 c. plain flour	1 qt. fruit (strawberries are especially good)

Melt margarine in a baking dish. Mix sugar, flour, baking powder and milk. Pour batter on top of butter. Pour fruit on top of batter. Bake 25 min. at 375°.

IT is better to decide an argument between enemies than friends; for one friend will certainly become an enemy and one enemy a friend.

CAKES

APPLE BUTTER SPICE CAKE Mrs. Yancy W. Ford (Peggy)

2¼ c. flour	¾ c. apple butter
1 tsp. baking powder	1 tsp. vanilla
1 tsp. soda	1 c. dairy sour cream
½ tsp. salt	½ c. brown sugar
1 c. sugar	½ tsp. nutmeg
½ c. margarine	1 tsp. cinnamon
2 eggs	½ c. chopped nuts

Sift flour, baking powder, soda and salt. Add sugar to butter in lg. bowl. Cream at high speed. At med. speed, add eggs and beat well. Blend in apple butter and vanilla. At low speed, add sifted ingredients alternately with sour cream, beginning and ending with dry ingredients. Blend well after each. Pour half of batter in a greased 13 x 9 in. pan. Combine the last four ingredients; sprinkle half of this mixture over batter. Spoon remaining batter into pan. Spread evenly. Bake 40 to 45 min. at 350°. Serve warm with whipped cream or ice cream.

APPLESAUCE CAKE

Mrs. Thomas S. Irwin (Janie)

½ c. shortening	1 tsp. baking powder
1½ c. sugar	½ tsp. soda
2 beaten eggs	1 tsp. cinnamon
1½ c. applesauce	2 Tbsp. water
2 c. flour	
¼ tsp. salt	
½ tsp. each: ginger, cloves, allspice	

Cream shortening and sugar; add eggs and beat well. Then applesauce and all dry ingredients together. Beat until smooth. Bake in a 10 in. tube pan in a 350° oven for about 60 min.

Shortly before taking cup cakes from the oven, place a marshmallow on each for the frosting.

CAKES

FRUIT COCKTAIL CAKE

Mrs. Leon Cahill (Nell)

2 eggs	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ c. sugar	2 tsp. soda
$\frac{1}{2}$ c. Wesson Oil	1 can (no. 303) fruit
2 c. flour	cocktail

Beat eggs with sugar, Wesson Oil, flour, soda and salt. Add fruit cocktail, juice and all. Pour into a greased pyrex dish (about 16 x 10 $\frac{1}{2}$ in.) and bake at 325^o for 45 min.

ICING:

1 stick margarine	$\frac{1}{4}$ c. milk
$\frac{3}{4}$ c. sugar	1 tsp. vanilla

Boil margarine, sugar and milk. Add vanilla. Pour over hot cake.

"DUMP" CAKE

Mrs. Donald Ellis (Clara)

1 can pie filling (apple, strawberry, blueberry or peach)
 1 sm. can crushed pineapple
 1 box white or yellow cake mix
 $1\frac{1}{2}$ sticks margarine
 Nuts

Dump pie filling into bottom of 13 x 9 in. baking dish. Add pineapple, sprinkle thinly. Spread cake mix; then drizzle melted margarine over mix. Sprinkle top with nuts. Bake at 350^o for 45 min. to 1 hr. Do not let it get too brown.

STRAWBERRY CAKE

Mrs. John W. Summerson (Marge)

Mrs. W. H. Linville (Ann)

1 box white cake mix	1 c. Wesson Oil
1 box strawberry jello	4 eggs
3 Tbsp. flour	1 box (10 oz.) frozen
$\frac{1}{2}$ c. water	strawberries
	(continued)

CAKES

STRAWBERRY CAKE (continued)

Mix cake mix, jello and flour together; add water and oil. Mix well. Add eggs, one at a time. Beat well after each addition. Mash up strawberries real well. Put half in above mixture. Bake 30 min. at 350° in greased and floured cake pans.

ICING:

1 stick margarine (soft)
1 box confectioners sugar

Gradually add sugar to margarine, using balance of strawberries to make icing of spreading consistency.

MOIST QUICK OATS CAKE

Mrs. O. L. Scott (Flossie)

1 c. quick oats	2 eggs
1¼ c. boiling water	1 1/3 c. plain flour
1 c. brown sugar	1 tsp. soda, scant
1 c. white sugar	1 tsp. cinnamon
1 stick butter or margarine	1 tsp. vanilla

Pour water over oats and let set for 20 min. Cream sugar and softened butter. Add eggs and cream well. Add oats. Sift flour and soda and cinnamon together and add to creamed mixture. Add vanilla. Grease and flour oblong pan and pour in mixture. Bake at 350° for 30 to 40 min. When done, remove from pan. Pour icing over cake evenly; place under broiler until lightly browned. Cool and cut in squares. (Makes 12 to 15 squares).

ICING:

1 c. brown sugar
½ stick butter or margarine
½ c. milk
1 can angel flake coconut
1 c. chopped nuts (black walnuts or pecans)

Melt butter in sauce pan. Stir in all other ingredients and mix well. Spread over cake.

CAKES

APPLESAUCE CAKE

Mrs. Joseph C. Yarbrough

$\frac{1}{4}$ c. shortening	$2\frac{1}{2}$ c. flour
2 c. sugar	$\frac{1}{2}$ tsp. salt
1 lg. egg	$\frac{1}{2}$ tsp. each of cinnamon,
$1\frac{1}{2}$ c. thick unsweetened applesauce	cloves and allspice
2 tsp. soda	1 c. chopped raisins
$\frac{1}{2}$ c. boiling water	$\frac{1}{2}$ c. chopped walnuts

Cream shortening, sugar, egg and applesauce. Mix soda with boiling water. Sift together the flour, salt, cinnamon, cloves and allspice. Add the water and soda mixture alternately with flour mixture. Add raisins and walnuts. Bake at 350° about 1 hr. and 25 min. or until done in a tube pan.

APPLE CAKE

Mrs. E. E. Thompson (Sue)

$1\frac{1}{2}$ c. oil	1 tsp. soda
2 c. sugar	3 med. apples
3 eggs	1 c. chopped nuts
3 c. plain flour	2 tsp. vanilla
1 tsp. salt	

Beat oil, sugar and eggs for 2 min. Sift flour, salt and soda. Beat into sugar mixture (will be extremely stiff.) Peel and core apples. Slice thin. Add to batter along with nuts and vanilla. Use tube pan and bake at 325° for $1\frac{1}{4}$ hr. Can be served with white cream.

ORANGE SLICE CAKE

Mrs. John Way (Martha)

1 c. margarine	$3\frac{1}{2}$ c. flour
2 c. sugar	1 box ($\frac{1}{2}$ lb.) dates
4 eggs	1 lg. bay (1 lb.) orange
$\frac{1}{2}$ c. buttermilk	slice candy, cut in
1 tsp. soda (dissolved in buttermilk)	sm. pieces
1 can angel flake coconut	2 c. chopped nuts
	(continued)

CAKES

ORANGE SLICE CAKE (continued)

Cream margarine and sugar; add eggs, one at a time. Add flour alternately with milk. Roll nuts, candy and dates in flour. Add coconut. Then add to batter. Cook in tube pan in 250° oven for 2½ hr.

Mix 1 c. fresh orange juice and 2 c. powdered sugar and pour on cake as soon as taken from oven. Let cake sit several hours or overnight before removing from pan.

PRUNE CAKE Mrs. James H. Fitzgerald, Jr. (Penny)

2 c. sugar	1 Tbsp. pumpkin pie spice
2 c. self-rising flour	1 jr. size baby food prunes
1 c. cooking oil	1 c. chopped nuts
3 eggs	

Mix and cook 1 hr. at 325° to 350°.

PRUNE CAKE Mrs. J. G. Hedrick (Ella Mae)

2¼ c. flour	½ c. butter or shortening
1½ tsp. baking powder	1 c. sugar
1 tsp. salt	1 tsp. vanilla
½ tsp. soda	2 eggs
1 tsp. cinnamon	1 c. prunes (cooked, chopped)
¼ tsp. nutmeg	1 c. prune juice
¼ tsp. cloves	1 c. Angel flake coconut

Cream shortening and sugar. Add sifted dry ingredients alternately with prune juice. Lastly, add chopped prunes and coconut. Bake in a greased tube cake pan for 1 hr. at 325°. Serve either hot or cold.

Sliced bananas won't darken if they are sprinkled with a tiny bit of fresh lime juice.

CAKES

BANANA SHORTCAKE

Mrs. Wade B. Grubbs (Stella)

2 eggs, omitting 1 white	3 level C. flour
1½ c. sugar	2 tsp. baking powder
Little over ½ c. melted butter	1 c. milk

Mix together and bake in 2 layers at 350°.

ICING:

1 c. sugar	1 apple
¼ c. water	3 bananas
1 egg white (saved from cake)	

Boil sugar and water until it threads. Pour over the beaten egg white in which has been grated an apple and the mashed bananas. Spread between layers and on top.

DATE-NUT CAKE

Mrs. Theron H. Miller (Jane)

1 lb. dates (4 c.)	4 eggs
1 lb. nuts (4 c.)	½ lb. butter
1 c. flour	2 tsp. baking powder
1 c. sugar	1 tsp. vanilla

Pour flour over nuts and dates. Add sugar and beaten egg yolks. Add melted butter and vanilla. Fold in egg whites. Bake in a tube pan in 275° oven for 1½ hr.

DATE LOAF

Mrs. W. C. Burton (Buff)

½ lb. graham crackers, crushed
1 lb. pitted dates, chopped
½ lb. miniature marshmallows
1 c. pecans, chopped
1 pkg. Dream Whip, prepared

Combine half the cracker crumbs with the dates, marshmallows, nuts and Dream Whip. Shape them into a roll. Roll it in the remaining cracker crumbs. Chill for 12 hr. Cut into slices. (About 12 servings).

CAKES

NUT LOAF CAKE

Mrs. T. L. Nail (Mary Bell)

2 c. sifted cake flour
 2 Tbsp. double acting or 3 tsp. fast-acting baking powder
 1 tsp. salt
 1 c. sugar
 $\frac{1}{2}$ c. shortening, soft
 5 egg yolks, unbeaten
 $\frac{1}{2}$ c. milk
 Vanilla
 Nuts

Mix all ingredients, except nuts on no. 2 speed for 2 min. Add $\frac{1}{4}$ c. milk and the chopped nuts and beat 2 min. longer. Bake at 350° about 1 hr. Cool. Ice with butter icing.

ORANGE, DATE NUT CAKE

Mrs. R. P. Rawley (Bess)

$\frac{1}{2}$ c. Blue Bonnet shortening	$\frac{1}{2}$ tsp. soda
1 c. sugar	$\frac{1}{2}$ c. buttermilk
2 eggs	1 tsp. grated orange rind
2 c. sifted flour	1 pkg. (7 oz.) dates,
1 tsp. baking powder	chopped
$\frac{1}{4}$ tsp. salt	1 c. pecans

Mix sugar and shortening; add eggs, then sifted dry ingredients. Dissolve soda in buttermilk and add to mixture. Add vanilla, dates, nuts and orange rind; mix thoroughly. Bake in loaf pan at 350° until well done.

SAUCE:

Juice of 2 oranges
 Juice of 1 lemon
 $\frac{1}{2}$ c. sugar

Stir ingredients until dissolved. Pour over cake while cake is still hot.

CAKES

APPLE NUT COFFEE CAKE

Mrs. Don Caudle (Barbara)

$\frac{1}{2}$ c. margarine	1 tsp. baking soda
1 c. sugar	1 c. sour cream
2 eggs	2 c. apple, finely chopped
1 tsp. vanilla	$\frac{1}{2}$ c. chopped nuts
2 c. all purpose flour	$\frac{1}{2}$ c. brown sugar
1 tsp. baking powder	1 tsp. ground cinnamon
$\frac{1}{4}$ tsp. salt	2 Tbsp. melted margarine

In mixing bowl cream together $\frac{1}{2}$ c. margarine and the sugar. Add eggs and vanilla; blend well. Sift together the flour, baking powder, baking soda and salt add to creamed mixture alternately with the sour cream. Fold in the apple. Spread batter in a greased 13 x 9 x 2 in. pan. Combine nuts, brown sugar, cinnamon and melted margarine. Sprinkle over batter. Bake at 350° for 35 to 40 min. Top with Cool Whip, if desired.

CREAM CHEESE-CHOCOLATE CHIP CUPCAKES Mrs. Mary Jones

MIXTURE NO. 1

1 pkg. (8 oz.) softened cream cheese
 1 unbeaten egg
 $\frac{1}{3}$ c. sugar
 $\frac{1}{8}$ tsp. salt
 1 c. chocolate chips

Combine cream cheese, egg, sugar and salt; then add chocolate chips.

MIXTURE NO. 2

$1\frac{1}{2}$ c. flour	1 c. water
1 c. sugar	$\frac{1}{3}$ c. oil
$\frac{1}{4}$ c. cocoa	1 Tbsp. vinegar
1 tsp. soda	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	

In another bowl combine flour, sugar, cocoa, soda and salt. Then add water, oil, vinegar and vanilla.

(continued)

CAKES

CREAM CHEESE-CHOCOLATE CHIP CUPCAKES (continued)

Fill muffin cups $\frac{1}{3}$ full of Mixture No. 2. Then add 1 tsp. Mixture No. 1 on top. Divide evenly among 24 muffin cups. Sprinkle with granulated sugar. Bake at 350° for 30 min. Makes 24 cupcakes. Freezes well.

BROWNIES

Mrs. W. C. Burton (Buff)

1 c. flour	$\frac{2}{3}$ c. Wesson Oil
$\frac{1}{2}$ tsp. baking powder	2 sq. melted chocolate
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla
1 c. sugar	$\frac{1}{2}$ c. pecans, chopped
2 eggs, well beaten	

Sift flour, baking powder and salt. Set aside. Beat sugar into eggs, mix in Wesson Oil, chocolate and vanilla. Add flour, all at once, and mix well. Add nuts. Turn into Wesson oiled pan (8 x 8). Bake in moderate oven at 350° for 20 - 30 min. (until tests done with toothpick). Cool 5 min. Cut into 16 sq.

CHEWY BROWNIES

Mrs. Theron H. Miller (Jane)

2 eggs	$\frac{1}{2}$ C. melted butter
$1\frac{1}{4}$ c. sugar	$\frac{1}{2}$ C. sifted all purpose flour
1 tsp. vanilla	
2 sq. unsweetened chocolate	$\frac{1}{8}$ tsp. salt
	1 c. chopped pecans

Grease an 11 x 7 x $1\frac{1}{2}$ in. baking pan. Beat eggs until thick; add sugar gradually, beating after each addition until fluffy. Stir in vanilla, melted chocolate and butter. Fold in flour, salt and nuts. Pour batter into pan and cook at 350° approx. 20 min.

If you do what you should not, you must bear what you would not.

CAKES

DISAPPEARING MARSHMALLOW BROWNIES Mrs. W. C. Burton

Melt, stirring constantly in heavy pan over med. heat:

$\frac{1}{2}$ c. butterscotch pieces

$\frac{1}{4}$ c. margarine

Cool to lukewarm.

Add:

$\frac{3}{4}$ c. flour

$\frac{1}{3}$ c. brown sugar

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ tsp. vanilla

1 egg

Mix well.

Add:

1 c. minature marshmallows

1 c. chocolate chips

$\frac{1}{4}$ c. chopped nuts

Fold into batter. Spread into greased 9 in. square baking pan. Bake at 350° for 20 to 25 min. Do not overbake.

FABULOUS FUDGE SQUARES

Mrs. W. H. Linville (Ann)

$1\frac{1}{2}$ c. sifted flour

2 c. granulated sugar

$\frac{1}{2}$ tsp. salt

3 eggs, beaten

1 tsp. baking powder

$\frac{1}{3}$ c. milk

$\frac{2}{3}$ c. butter or margarine

2 tsp. vanilla

3 sq. (1 oz. each) unsweetened chocolate, melted

1 c. chopped pecans

Sift flour with salt and baking powder. Add butter to chocolate and blend. Combine sugar and eggs; add chocolate mixture, beating thoroughly. Alternate flour mixture and milk; then vanilla and nuts.

(continued)

CAKES

FABULOUS FUDGE SQUARES (continued)

Pour into a greased pan 9 x 13 x 2 in. Bake in a 250° oven about 35 min. or until done. Cut into squares before removing from pan.

FUDGE SQUARES

Mrs. E. A. Butner, Jr. (Ruth)

2 c. unsifted plain flour	$\frac{1}{2}$ c. buttermilk
2 c. sugar	2 eggs, beaten
1 stick margarine	1 tsp. soda
$\frac{1}{2}$ c. shortening	1 tsp. cinnamon
1 c. water	1 tsp. vanilla
$\frac{1}{4}$ c. cocoa	

Sift flour and sugar. In saucepan combine margarine, shortening, water and cocoa; bring to boil and pour over flour and sugar mixture. Add buttermilk, eggs, soda, cinnamon and vanilla. Beat to blend well. Bake in greased and floured pan 9 x 12 in. for 40 min. at 350°. If you like a thinner cake use a 10 x 16 in. pan.

About 10 min. before cake is done make frosting as follows: Combine 1 stick margarine, $\frac{1}{2}$ c. cocoa, 6 Tbsp. sweet milk in saucepan and bring to boil and pour over 1 box powdered sugar. Add 1 tsp. vanilla and $\frac{1}{2}$ c. nuts and pour over hot cake. Cool and cut in squares.

PUMPKIN PIE SQUARES

Mrs. Robert E. Rose (Mary Lou)

CRUST:

1 c. sifted flour	$\frac{1}{2}$ c. quick cooking oats
$\frac{1}{2}$ c. brown sugar (packed)	$\frac{1}{2}$ c. margarine

Combine flour, rolled oats, $\frac{1}{2}$ c. brown sugar and $\frac{1}{2}$ c. margarine in bowl. Mix until crumbly, using mixer at low speed. Press into ungreased 13 x 9 x 2 in. pan. Bake at 350° for 15 min.

(continued)

CAKES

PUMPKIN PIE SQUARES (continued)

PIE FILLING:

1 (1 lb.) can pumpkin (2 c.)	2 tbsp. butter
1 can (13½oz.) Evaporated milk	¼ tsp. ground ginger
2 eggs	¼ tsp. cinnamon
¾ c. sugar	¼ tsp. ground cloves
½ tsp. salt	½ c. brown sugar
	1 c. chopped pecans

Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in bowl, beat well. Pour into crust. Bake at 350° for 20 min. Combine pecans, ½ c. brown sugar and 2 Tbsp. butter. Sprinkle over pumpkin pie filling, return to oven and bake 15 to 20 min. or until filling is set. Cool in pan and cut into sq.

RICH CHIPPY SQUARES Mrs. E. H. Phillips (Mildred)

1 stick butter or margarine
 1 c. graham cracker crumbs
 1 pkg. (6 oz.) chocolate chips
 1 pkg. (6 Oz.) butterscotch chips
 1 c. flaked coconut
 1 c. chopped nuts
 1 can (15 oz.) sweetened condensed milk

Melt butter in 9 x 13 in. pan in a 325° oven as it heats. Remove pan from oven and add crumbs. Stir into butter; mix and pat into an even layer. Sprinkle chips, coconut and nuts in evenly. Carefully drizzle milk over all. Bake in a 325° oven for 25 min. Partially cool and cut into squares.

POLKA DOT SQUARES Mrs. Jerry T. Warren (Nancy)

1 c. margarine, softened	1 tsp. salt
1½ tsp. vanilla	2 c. flour
1 c. sugar	1 pkg. (6 oz.) semi-sweet chocolate chips

(continued)

CAKES

POLKA DOT SQUARES (continued)

Cream margarine with sugar; add flour, salt and vanilla. Beat and place in a lg. jelly roll pan (10 x 14 in.). Pat to cover pan. Sprinkle tid-bits over top. Bake at 350° for 20 min. Cut into squares.

CHEW BREAD

Miss Susan Jones

1 box light brown sugar	1 stick margarine
3 eggs	1 tsp. vanilla
2 c. flour	

Melt margarine and add to other ingredients. Mix well. Bake 30 to 35 min. at 350°.

DELICIOUS BUTTERCREAM ICING

Mr. L. James Sutton

1½ c. Crisco
 1/8 c. Dream Whip powder
 1 tsp. flavoring (white vanilla is best)
 ¼ c. all purpose flour
 ¼ - 2/3 c. milk (depends on humidity)
 2 lb. powdered sugar

Blend and whip Crisco, Dream Whip powder and flavoring until light. Add the flour, milk and powdered sugar and beat until light and fluffy. Excellent for cake decorating.

EASY PENUCKE ICING

Mrs. Thomas S. Irwin (Janie)

½ c. butter or oleo
 1 c. brown sugar (packed)
 ¼ c. milk
 1 3/4 - 2 c. confectioners sugar

(continued)

CAKES

EASY PENUCKE ICING (continued)

Melt butter in saucepan. Stir in brown sugar. Boil and stir over low heat 2 min. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Stir in 1 3/4 to 2 c. sifted confectioners sugar. Place pan in icewater and stir until thick enough to spread.

WHITE ICING

Mrs. Harvey Lord (Lucille)

2 c. white sugar

1/2 c. water

1 1/2 tsp. vinegar

Cook until hard ball forms in cold water. Beat 2 egg whites stiff and pour in syrup beating until blended. Let stand until right consistency to spread on cake. This makes a soft but not sticky icing.

SNO-WHITE CAKE ICING

Mrs. O. L. Reece (Mozelle)

2 egg whites

1/8 tsp. salt

1 1/2 c. sugar

1 1/2 tsp. light corn syrup or

5 Tbsp. cold water

1/8 tsp. cream of tartar

1 tsp. vanilla

Put ingredients in top of double boiler and place over boiling water. Beat on no. 1 speed until blended. Cook, beating constantly, on no. 9 speed until mixture stands in peaks. Remove from heat. Add vanilla and beat about 5 min. Spread on cake.

To grease pans, make a disposable pastry brush of a spring-type clothespin holding a small piece of paper towel. No waste, no mess.

The hurrieder we go the behinder we get.

CAKES

TEN MINUTE ICING

Mrs. E. H. Phillips (Mildred)

1 c. sugar
2 egg whites

3 Tbsp. water
 $\frac{1}{4}$ tsp. cream of tartar
Dash of salt

Put all ingredients in double boiler and beat over boiling water for 10 min. Add vanilla.

LEMON SAUCE

Mrs. T. L. Nail (Mary Bell)

1 Tbsp. cornstarch
 $\frac{1}{2}$ c. sugar
 $\frac{1}{8}$ tsp. salt
1 c. hot water

2 Tbsp. lemon juice
1 tsp. grated lemon rind
1 Tbsp. butter

Mix cornstarch, sugar and salt and gradually add hot water. Cook over low heat, stirring constantly until mixture is clear (about 10 min.). Remove from heat. Add lemon juice, lemon rind and butter. Blend well. Serve hot.

Write your favorite recipe here:

Pied

PIES

BUTTERMILK PIE

Mrs. C. W. Hudspeth (Ruth)

2 c. sugar
 3 Tbsp. flour mixed with sugar
 3 eggs, large; 4 if sm.
 2/3 c. melted butter
 1 tsp. vanilla
 1 c. buttermilk

Pour mixture in 2 pie shells and bake at 325° for 20 to 30 min.

BUTTERMILK PIE

Mrs. Harvey Lord (Lucille)

3 eggs	3 Tbsp. flour
2 c. buttermilk	1 c. sugar
¼ c. melted butter	Pinch of salt
1 tsp. vanilla	Unbaked pie shell

Beat eggs until light and lemon colored. Add remaining ingredients and blend well together. Pour into unbaked pie shell. Bake in hot oven, 450° for 5 min. Reduce heat to 325° and continue baking until a knife, when inserted, emerges clean. Cool before cutting.

CHERRY COBBLER

Mrs. E. E. Thompson (Sue)

1 c. flour	1 can cherries
½ c. sugar	½ c. sugar
½ c. milk	Cinnamon
2 Tbsp. Crisco	Margarine
2 tsp. baking powder	
1/8 tsp. salt	

Cut Crisco into mixture of flour, sugar, salt and baking powder. Add milk; makes sticky dough. Place in bottom of greased baking dish. Add sugar and cinnamon to the cherries and pour mixture over pastry; dot with butter. Bake in 375° oven until well browned.

PIES

COCONUT PIE

Mrs. E. H. Phillips (Mildred)

3 eggs	1 can angel flake coconut
1 c. milk	$\frac{1}{2}$ tsp. lemon flavoring
2 c. sugar	1 tsp. vanilla flavoring
1 Tbsp. flour (Heaping)	$\frac{1}{2}$ stick butter or margarine

Beat eggs well. Add milk. Mix sugar and flour and add to mixture. Add melted butter, coconut and flavoring. Pour into 2 unbaked 9 in. pie shells and cook at 350° until well browned and filling is set. Makes 2 - 9 in. pies.

COCONUT PIE

Mrs. Jerry T. Warren (Nancy)

3 beaten eggs	1 tsp. vanilla
$1\frac{1}{2}$ c. sugar	1 can ($3\frac{1}{2}$ ox.) flaked
$\frac{1}{2}$ c. butter or margarine	coconut
melted	
4 tsp. lemon juice	

Combine eggs, sugar, butter or margarine, lemon juice and vanilla. Stir in coconut. Pour in pie shell (unbaked). Bake at 350° for 40 min.

SILVER SPRINGS PECAN PIE

Mrs. Hassell Mayberry

1 c. sugar	2 eggs
1 c. white Karo Syrup	$\frac{1}{8}$ lb. butter
1 c. chopped pecans	$\frac{1}{4}$ tsp. salt

Cream butter and sugar. Add salt, beaten eggs, syrup and nuts. Mix well. Bake at 300° for 1 hr.

Make your two crust pies the night before you need them. Put in refrigerator overnight. In the morning take from refrigerator, let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.

PIES

PECAN PIE

Mrs. E. E. Thompson (Sue)

3 eggs	1 c. Karo Syrup
$\frac{1}{2}$ c. sugar	1 tsp. vanilla
4 Tbsp. melted butter	1 c. pecans
Dash of salt	

Mix eggs and sugar well. Then add the other 5 ingredients. Pour into unbaked pie shell. Bake at 350° for 1 hr.

PECAN PIE

Mrs. Joseph B. Mickler (Gaye)

3 eggs	$\frac{3}{4}$ c. nuts
$\frac{1}{2}$ c. brown sugar	Dash of salt
1 c. white syrup	1 - 9 in. pie crust
3 Tbsp. butter	

Mix all the above ingredients. Put in unbaked pie crust and bake at 325° for 45 min.

PECAN PIE

Mrs. Theron H. Miller (Jane)

1 c. granulated sugar	$\frac{1}{8}$ tsp. salt
1 tsp. vanilla	3 eggs
1 c. broken pecans	3 Tbsp. melted butter
1 c. dark corn syrup	

Mix ingredients in bowl. Pour into unbaked pie crust. Bake 10 min. in moderate oven at 375°. Lower oven temperature to low for 50 min. Cool. Serve plain or with whipped cream.

PECAN PIE

Mrs. James H. Fitzgerald, Jr. (Penny)

3 eggs	$\frac{1}{4}$ c. melted margarine
1 c. sugar	1 c. pecans
$\frac{1}{2}$ c. corn syrup	

(Continued)

PIES

PECAN PIE (Continued)

Beat eggs slightly in 2 qt. bowl. Stir in sugar, syrup and melted margarine. Stir in pecans. Pour into unbaked shell. Bake at 375° near center of oven 35 to 40 min. or until filling is slightly firm. Center of pie may look soft when pie is gently shaken but will set when cool.

PUMPKIN PIE Mrs. James. H. Fitzgerald, Jr. (Penny)

1½ c. pumpkin	¼ tsp. salt
1 c. rich milk (canned)	¼ tsp. nutmeg
1 c. sugar	¼ tsp. cinnamon
2 eggs, slightly beaten	1 Tbsp. melted margarine

Mix ingredients together and pour into unbaked pie crusts. Bake about 45 min. at 350°. (This recipe, doubled, makes 3 pies using bought pie crusts such as Pet Ritz.)

CHOCOLATE FUDGE PIE Mrs. T. G. Trivette (Annie)

1 c. sugar	2 eggs, beaten
¼ c. flour	1 stick margarine, melted
¼ c. cocoa	1 tsp. vanilla
Pinch of salt	

Mix dry ingredients well; add remaining ingredients. Mix and pour into unbaked pie shell. Bake for 25 to 30 min. at 350°.

CHOCOLATE PIE Miss Allyson Edwards

1 lg. container of Cool Whip	1 Tbsp. coffee
6-8 Hershey bars with almonds	2 Tbsp. hot water

Melt Hershey bars; mix with Cool Whip. Dissolve coffee in water; mix with others. Put in baked pie shell. Keep refrigerated.

PIES

CHOCOLATE PIE

Mrs. T. W. Anderson (Sadie)

1 c. sugar	2 sq. melted chocolate or
3 Tbsp. flour or cornstarch	2 Tbsp. cocoa
1½ c. milk	1 Tbsp. butter
3 eggs, separated	1 tsp. vanilla

Blend sugar, flour and milk. When smooth, add chocolate mixture. Melt in butter; stir, add egg yolks and vanilla. Cook 10 min. or until smooth. Pour into baked pie crust. Beat egg whites and 2 tsp. sugar until stiff. Cover pie and brown in oven.

KENTUCKY HIGH DAY PIE

Mrs. Hassell Mayberry

1 - 9 in. unbaked pie shell	2 eggs
1 c. sugar	½ c. butter
1 Tbsp. vanilla	¼ c. flour
1 c. chopped pecans	1 pkg. chocolate chips

Mix eggs, sugar, butter and vanilla. Blend in flour. Stir in nuts and chocolate chips. Pour in pie shell and bake at 350° for 45 min.

APPLE CRISP

Mrs. W. C. Burton (Buff)

1½ qt. sliced apples	1 c. flour
½ Tbsp. cinnamon	¼ tsp. salt
1 c. water	¼ lb. butter or
1 Tbsp. lemon juice	margarine
1½ c. sugar	1 c. grated cheese

Grease 2 qt. baking dish. Line with apples. Sprinkle with cinnamon. Add water and lemon juice, mixed. Combine sugar, flour and salt; work in butter until crumbly. Stir in grated cheese. Spread over apples. Bake 30 min. at 350° (or until apples are tender.)

A good laugh is sunshine in a house.

PIES

HARVEST TABLE APPLE PIE

Mrs. Victor Eagle (Jay)

Pastry for 2-crust 9 in. pie
 6 med. apples, sliced
 1 Tbsp. corn starch
 1 tsp. cinnamon
 ½ tsp. salt
 3 Tbsp. sugar
 3 Tbsp. melted margarine
 1/3 c. Karo All Purpose Syrup

Prepare pastry for 2-crust pie. Fill bottom shell with sliced apples. Combine corn starch, cinnamon, salt, sugar, margarine and Karo Syrup. Pour over apples. Cover with top crust and bake in 425° oven for 45 min. or until crust is browned and apples tender. Remove from oven.

TOPPING:

½ c. brown sugar	2 Tbsp. softened margarine
2 Tbsp. flour	¼ c. chopped nuts
3 Tbsp. Karo Syrup	

Mix all ingredients together and spread over top; return to oven for 10 min. or until topping is bubbly. Place pie pan on larger pan to catch topping that may run off.

JAPANESE FRUIT PIE

Mrs. J. A. Fair (Pearl)

2 eggs, beaten	½ c. golden raisins
¾ stick margarine, melted	½ c. broken pecans
1 c. granulated sugar	1 tsp. vinegar
½ c. flaked coconut	Dash of salt
	1 unbaked 9 in. pie shell

Beat eggs and add remaining ingredients. Pour into pie shell. Bake in a 350° oven for 40 min.

Put cream or milk on top of two crust pies for a nice brown pie.

PIES

HAWAIIAN PIE

Mrs. J. A. Fair (Pearl)

2 graham cracker crusts	4 bananas
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. chopped nuts
6 Tbsp. flour	1 lg. carton Cool Whip
1 lg. can crushed pineapple	1 can flaked coconut

Mix sugar and flour. Add pineapple and juice. Cook over med. heat, stirring until it comes to a boil and thickens. Cool. Slice bananas in pie shells. Sprinkle with nuts. Pour pineapple mixture over nuts and bananas. Spread topping on pies. Sprinkle coconut on top. Makes 2 pies.

COLD FRUIT PIE

Mrs. William E. Hamilton (Dot)

1 can Eagle Brand condensed milk
 $\frac{1}{4}$ c. lemon juice (or $\frac{1}{2}$ c. if you squeeze it yourself)
 1 carton (9 oz.) Cool Whip
 1 med. (no. 2) can mandarin oranges
 1 med. (no. 2) can crushed pineapple
 1 med. (no. 2) can sliced peaches

Drain fruit, set aside. Combine milk and lemon juice, whipping until thick. Add Cool Whip. Add fruits. Pour into 2 sm. graham cracker crusts. Refrigerate.

FRUIT PIE

Mrs. Robert E. Sharp, II (Penny)

1 pt. peeled, sliced peaches	$\frac{1}{2}$ c. cold water
$\frac{3}{4}$ c. sugar	2 tsp. unflavored gelatin
$\frac{1}{8}$ tsp. salt	$\frac{1}{2}$ pt. cream, whipped
1 tsp. vanilla	Graham cracker crust
1 Tbsp. lemon juice	

Mix fruit, sugar, salt, vanilla and lemon juice and set aside. Soften gelatin in water for 5 min. then heat until completely dissolved. Mix fruit mixture with gelatin. Fold in whipped cream. Pour into graham cracker crust and chill. Serves 3.

PIES

RASPBERRY-CHEESE PIE

Mrs. E. E. Thompson (Sue)

CRUST:

1 sm. box graham crackers (6 3/4 oz.)

2/3 c. sugar

1/4 lb. butter, softened

Roll graham crackers fine. Blend together with sugar and butter. Press and refrigerate for an hr.

FILLING:

3/4 lb. cream cheese (1 1/2 - 8 oz. pkg.)

2 eggs

1 pt. sour cream

1/2 c. sugar

3 Tbsp. sugar

1/2 tsp. vanilla

1 tsp. vanilla

Cinnamon

2 c. raspberries, thawed (2 - 10 oz. pkg.)

Preheat oven at 375°. Mix together in blender; cream cheese, eggs, sugar, vanilla, dash of cinnamon. Drain juice from raspberries and fold raspberries gently into cream and cheese mixture. (Juice may be strained and frozen and reserved for future use as a sauce.) Pour into a 9 in. plate. Bake in 375° oven for 20 to 25 min. Cool pie.

TOPPING:

1 pt. sour cream

3 Tbsp. sugar

1 tsp. vanilla extract

Blend sour cream with sugar and vanilla and cover pie with cream. Return to oven for 5 min. This pie may be made a day in advance and refrigerated, or it can be frozen.

For a nice meringue on pie, add 1 tablespoon sugar to every egg white, add a little cream of tartar and bake in a slow heat about 250° for about 15 min.

PIES

LIME PIE

Mrs. Donald Chipman, Jr. (Ann)

- 1 can Eagle Brand milk
- $\frac{1}{2}$ c. FRESH lime juice
- 1 lg. can crushed pineapple, well drained
- 2 or 3 drops green cake coloring

Mix all of the above ingredients well and pour into a graham cracker pie crust. Cover with whipped cream and top with grated chocolate (Baker's semi-sweet). Refrigerate.

STRAWBERRY PIE

Mrs. Harvey L. Lord (Lucille)

- | | |
|----------------------|---------------------|
| 2 c. crushed berries | Cooked pie shell |
| 1 c. sugar | 2 c. raw berries in |
| 2 Tbsp. flour | bottom pie shell |

Mix sugar and flour together. Cook crushed berries sugar and flour until thick. Be careful not to burn. Pour thickened berries over raw berries in pie shell. Refrigerate for several hr. Top with whipped cream.

ICE CREAM PIE

Mrs. Fred W. Butner (Katharine)

- | | |
|--|-----------------|
| 2 c. Rice Krispies | 2 Tbsp. butter |
| Pinch of salt | 1 qt. ice cream |
| 1 cake German chocolate (less 2 squares) | |

Measure Rice Krispies and roll into crumbs and add a pinch of salt. Melt German chocolate with butter. Add to crumbs. Press into a 9 in. pie pan, slightly greased. Cool in refrigerator a short time. Soften the ice cream, just so you can spread it in the pie shell. Grate the 2 saved squares of German chocolate on top. Freeze. This can be prepared 2 or 3 days ahead of time. (Butter Brickle is a good ice cream for this or you may use any other flavor of ice cream.

PIES

SWEET POTATO CUSTARD PIE

Mrs. Harvey L. Lord

1 can sweet potatoes (1 lb. 7 oz.)
 3/4 c. sweet milk
 2 eggs
 1/3 stick butter
 1/2 c. sugar
 1/2 tsp. vanilla
 Dash of cinnamon
 Unbaked pie crust

Heat sweet potatoes and mash through a colander. Beat eggs until lemon colored. Melt butter, mix all ingredients and pour into unbaked pie shell. Bake at 425° for 15 min. Turn heat back to 350° and bake 1/2 hr

A RECIPE FOR TWELVE MONTHS

"Take 12 fine, full-grown months. See that these are thoroughly free from all old memories of bitterness, rancor, hate and jealousy; cleanse them completely from every clinging spite. Pick off all specks of pettiness and littleness; in short, see that these months are free from all the past. Keep them as fresh and clean as when they first come from the storehouse of time.

This batch will keep for just one year. Do not attempt to make up a whole batch at once, but prepare one day at a time as follows:

Into each day, put 24 parts of faith, 23 of patience, 20 of courage, 18 of work, 6 of prayer, 4 of meditation, and 1 well-thought-out resolution. If you have no conscientious scruples, add these 4 parts--a dash of fun, a pinch of folly, a sprinkling of play and a heaping cupful of good humor."

A decorative border of small, stylized floral motifs surrounds the central text. The motifs are arranged in a repeating pattern along the top, bottom, and sides of the page.

Cookies

COOKIES

MORAVIAN CHRISTMAS COOKIES

Anonymous

4¼ c. sifted flour	1 c. firmly packed light
¼ tsp. baking soda	brown sugar
¼ tsp. salt	½ c. butter
1 tsp. ground cinnamon	½ c. lard
½ tsp. ground cloves	1½ c. light molasses
¼ tsp. ground ginger	½ tsp. cider vinegar

Sift first 6 ingredients together. Add sugar and mix well. Cut in the butter and lard with pastry blender or 2 knives. Add the molasses and vinegar gradually. Chill dough several hours. Using small amount of dough at a time, roll out dough about 1/8 in. thick on floured surface. Cut with cookie cutters. Transfer to greased cookie sheet. Bake at 350° about 10 min. Makes 6 doz.

SUGAR COOKIES I

Mrs. Wade B. Grubbs (Stella)

4½ c. flour	)	2 eggs, beaten	)
1 c. shortening	) 1st	1½ c. sugar	) 2nd
½ tsp. salt	) Mix	Beat into eggs	) Mix
Cut into flour)			

4 Tbsp. sweet milk	)
1 tsp. vanilla	) 3rd
1 tsp. soda	) Mix

Add second mixture to first. Add third mixture to first two. Bake immediately at 350°.

SUGAR COOKIES I

Mrs. Wade B. Grubbs (Stella)

4½ c. flour	1½ c. sugar
1 c. shortening	4 Tbsp. sweet milk
½ tsp. salt	1 tsp. vanilla
2 eggs, beaten	1 tsp. soda

Cut shortening into flour and salt. Add sugar to beaten eggs and then add to flour and shortening. Add remaining ingredients and bake immediately at 350°.

COOKIES

SUGAR COOKIES II

Mrs. P. H. Morgan (Fuchsia)

$\frac{1}{2}$ lb. butter
 1 lb. sugar
 4 eggs
 $1\frac{1}{4}$ lb. flour

$\frac{1}{2}$ tsp. salt
 2 tsp. baking powder
 Flavor as desired

Cream butter, which has softened to room temp., and sugar. Beat in eggs. Sift dry ingredients together and to other ingredients to make a soft dough. Cover and place in refrigerator overnight or longer. Roll out on floured board and bake at 350° on greased cookie sheet. Remove from pan immediately when taken from oven. Sprinkle a little sugar on each cookie before baking.

BROWN SUGAR COOKIES

Mrs. Mary Jones

2 c. dark brown sugar
 $\frac{2}{3}$ c. shortening
 2 eggs
 $\frac{1}{2}$ tsp. vanilla

3 c. flour
 1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Cream together sugar and shortening. Add eggs and vanilla, then remaining ingredients. Roll out on board floured with powdered sugar. No need to chill. Cut with cookie cutters (good for "gingerbread boys") I often use light brown sugar for a milder taste. Bake at 375° for 8 min.

CHOCOLATE FINGERS

Mrs. Sam Groves (Judy)

2 sticks margarine
 3 c. graham cracker crumbs
 1 can Angel Flake Coconut
 1 box powdered sugar

$\frac{1}{2}$ c. crunchy peanut butter
 1 c. pecans, chopped fine
 1 tsp. vanilla

COATING:

$\frac{1}{2}$ cake paraffin
 1 12 oz. pkg. semi-sweet chocolate chips

(Continued)

COOKIES

CHOCOLATE FINGERS (continued)

Melt margarine in large skillet or pan. Mix with other ingredients thoroughly. Shape into fingers and dip into mixture of chocolate bits and paraffin heated to a syrup in double boiler. (Keeping the mixture over the heat while dipping makes it easier.) Remove and allow to dry on waxed paper.

CHOCOLATE DROP COOKIES Mrs. J. L. Barlow (Brenda)

1 stick margarine	3 c. quick-cook oatmeal
$\frac{1}{2}$ c. cocoa	1 tsp. vanilla
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ c. chopped nuts
2 c. sugar	$\frac{1}{2}$ c. coconut

Melt margarine. Add cocoa, milk and sugar. Bring to a boil and boil for 1 min. Remove from heat. Add oatmeal, vanilla, nuts and coconut. Stir until well mixed. Drop by spoonfuls onto wax paper and let set. Quick, easy and delicious.

SPOTTED SMACKERELS Mrs. W. H. Linville (Ann)

1 stick butter, soft	1 c. flour
$\frac{1}{2}$ c. sugar	1 lg. bag M & M's

Cream butter in a bowl with a wooden spoon. Add sugar, then flour. Mix well with fingers. Pat out on waxed paper to $\frac{1}{2}$ in. thick. Cut into different shapes with cookie cutters or dull knife. Decorate each cookie with 1, 2, 3 or more M & M's. Bake at 375° for 15 to 20 min. or until brown at edges.

SEVEN LAYER COOKIES Mrs. Hassell Mayberry

1 stick margarine	1 6 oz. pkg butterscotch
1 c. graham cracker crumbs	chips
1 6 oz. pkg. chocolate chips	1 c. coconut
1 can Eagle Brand Milk	1 c. chopped nuts
	(continued)

COOKIES

SEVEN LAYER COOKIES (continued)

Melt margarine in 9 x 13 in. pan. Add remaining ingredients in layers, beginning with graham crackers and ending with milk. Bake at 350° for 35 min. Cut into squares when cool.

PECAN STICKS

Mrs. W. H. Linville (Ann)

¼ c. butter	½ c. pecans, chopped
1 c. brown sugar	1 c. flour
1 egg	¼ tsp. salt
1 tsp. vanilla	1 tsp. baking powder

Blend butter, sugar and egg, beat well. Add vanilla and the dry ingredients, which have been sifted together. Mix well and add pecans. Spread in an 8 x 8 in. pan, which has been buttered and lined with waxed paper. Bake in moderate oven, 350°, until firm and light brown. Cook for 5 min. and cut into bars.

DATE NUT MACAROONS

Mrs. Joseph B. Mickler (Gaye)

2 egg whites	1 Tbsp. flour
¼ tsp. salt	1 c. chopped pecans
1 tsp. vanilla	½ c. cut-up dates
¾ c. white sugar	

Beat egg whites till stiff. Add salt when frothy. When stiff, add vanilla. Beat in sugar, flour, nuts and dates. Drop by tsp. on greased cookie sheet. Bake at 350° for 10 min.

When rolling cookie dough, use powdered sugar instead of flour on your board. This will make your cookies sweeter but they will not get tough as they sometimes do on a floured board.

COOKIES

FRUITCAKE COOKIES

Mrs. P. H. Morgan (Fuchsia)

$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ tsp. salt
1 c. brown sugar, packed	$\frac{1}{2}$ tsp. baking powder
1 egg	1 c. chopped pecans
$\frac{1}{4}$ c. buttermilk	1 c. cut-up dates
2 c. sifted flour	1 c. candied cherries,
$\frac{1}{2}$ tsp. soda	cut in $\frac{1}{4}$

Mix shortening, brown sugar, egg, and milk. Sift dry ingredients. Mix all together with fruit and nuts. Chill the dough. Drop by tsp., 2 in. apart on lightly greased cookie sheet. Top each cookie with $\frac{1}{2}$ pecan or $\frac{1}{2}$ cherry. Bake 10-12 min. at 350°. Remove from pan with spatula while hot.

FRUIT CAKE COOKIES

Anonymous

1 c. brown sugar	2 Tbsp. sherry flavoring,
1 stick margarine	(omit if cooking sherry is
3 eggs	added)
3 c. plain flour	7 c. nuts
1 tsp. cinnamon	6 slices pineapple, (chopped=
$\frac{1}{2}$ tsp. soda	2 c.)
$\frac{1}{2}$ c. orange juice or	2 c. chopped candied cherries
cooking sherry	2 c. dates, chopped
	1 pkg. white raisens

Bake 15 min at 350°.

ICE BOX FRUIT COOKIES

Mrs. C. W. Hudspeth (Ruth)

1 c. margarine	5 $\frac{1}{2}$ c. flour
1 c. shortening	1 tsp. soda
1 c. brown sugar	1 c. nuts
1 c. white sugar	1 lb. cut-up candied fruit,
3 eggs	cherries, pineapple, etc.

Make into rolls and wrap in wax paper and chill overnight and cut off and bake at 350° for 10 min.

COOKIES

COCONUT COOKIES

Mrs. Fred W. Butner (Katharine)

3 c. flour	1 c. white sugar
2 tsp. soda	1 c. grated coconut
1 c. butter, melted	1 c. pecans before crushed
2 eggs	1 tsp. vanilla
1 c. brown sugar	

Put flour in bowl with soda and stir well. Add melted butter and the rest of ingredients. Pinch off small balls of dough and flatten out with hands or fork and put on greased baking sheet. Bake in 325° oven until brown.

SNOWDROP COOKIES

Mrs. Harvey L. Lord (Lucille)

2 egg whites	1 c. chopped nuts
3/4 c. granulated sugar	1 c. chocolate chips

Beat egg whites until foamy; begin adding sugar gradually and continue beating until stiff. Gently fold in nuts and chocolate chips. Drop by the tsp. to make little mounds on lightly oiled pan. Preheat oven to 350°. Place cookies in the oven and immediately turn off oven. Leave cookies in the oven for three hours or overnight. The instructions about turning the oven off are very important. Makes 59 cookies.

ICED ANIMAL COOKIES

Mrs. W. H. Linville (Ann)

2 c. powdered sugar	Food coloring
1/4 c. butter, melted	Animal cookies
Hot water	

Mix the sugar with the butter. Add hot water until the icing is smooth goop. Put it in 3 cups. Stir food coloring into each cup. Then ice the cookies!

COOKIES

JAPANESE COOKIES

Mrs. Jerry T. Warren (Nancy)

2 c. plain flour
3/4 c. sugar
2 sticks butter or margarine
1 can angel flake coconut

Cream margarine and sugar, add flour and mix well. Stir in coconut. Divide dough into 2 quantities; make into a roll 2 in. long and 1½ in. thick. Wrap in oiled paper and refrigerate. When very firm, cut quickly with sharp knife, slicing ¼ in. thick slices. Bake 25 min. at 300° or until slightly browned. Remove immediately from cookie sheet. Do not grease cookie sheet. Pecans may be used instead of coconut or you may leave out both coconut and pecans and have a short bread type cookie.

Write Your favorite recipes here:

Write Your Favorite Recipes Here:

Desserts

DESSERTS

BLUEBERRY DESSERT

Mrs. Richard M. Nixon
The White House

2½ c. fresh blueberries or 2 10 oz. pkg. frozen
unsweetened blueberries

½ c. sugar

¼ tsp. orange peel

dash of mace

1/8 tsp. cardamom

1 c. pie crust mix

1 Tbsp. butter

2 tsp. lemon juice

½ tsp. vanilla

Place blueberries in buttered 1¼ qt. shallow baking dish. Combine sugar, orange peel, mace and cardamom. Sprinkle sugar mixture and pie crust mix in alternate layers over blueberries. Continue until all is used. Dot with butter. Drizzle lemon juice and vanilla over all. Bake in 350° oven 45 min. Serve with whipped cream if desired. Serves 4 to 6.

ORANGE JELLO DESSERT Mrs. David McInturff (Georgia)

1 no. 2½ can apricots	2 c. hot water
1 no. 2½ can crushed pineapple	2 pkg. orange jello 1 c. juice from fruit

TOPPING:

2 Tbsp. butter	2 Tbsp. flour
½ c. sugar	1 c. fruit juice
1 egg, slightly beaten	1 pkg. Dream whip

Let jello set up. Mix Dream Whip in after cooking the rest of the ingredients in the topping over low heat, until thick. Serves 8.

STRAWBERRY DESSERT Mrs. M. Laird Gann, Jr. (Brenda)

1 box graham crackers	2 sm. cans crushed pineapple, drained
1 c. sugar	1 c. crushed nuts
1 stick margarine	2 pkg. strawberry jello
2 eggs	

(Continued)

DESSERTS

STRAWBERRY DESSERT (continued)

Heat margarine and stir in sugar while hot. Add 2 beaten eggs (be sure mixture is not hot enough to curdle eggs). Add pineapple, pecans and a little pineapple juice if needed. Prepare jello with $\frac{1}{2}$ c. extra water and chill. In long baking dish, layer graham crackers, fruit mixture, graham crackers, jello and top with whip cream.

YOGURT-FRUIT MEDLEY Mrs. James R. Reeves (Trish)

Drain one 15 $\frac{1}{4}$ oz. can pineapple chunks (juice pack), reserving juice. In saucepan blend 2 tsp. sugar with 2 tsp. cornstarch; stir in reserved juice, cook and stir over med. heat until thick and bubbly. Reduce heat; cook and stir 1 min. more. Remove from heat; stir in $\frac{1}{2}$ tsp. vanilla. Cool 10 min. without stirring. Blend mixture into $\frac{1}{2}$ c. yogurt. Add pineapple; 3 med. oranges, peeled, sectioned and coarsely chopped; and 1 c. seedless grapes, halved. Mix lightly; chill. (Also good with sliced bananas dipped in lemon juice, to prevent brown spots, in place of the oranges.) Serves 8. (86 calories per serving)

FRESH FRUIT PARFAIT Mrs. M. Laird Gann, Jr.

Melt 20 marshmallows with 2 Tbsp. milk. Add 3 Tbsp. lemon juice. Cool slightly. Add 1 c. fresh strawberries or 1 to 1 $\frac{1}{2}$ c. frozen-thawed strawberries. Fold in 1 c. whipping cream, whipped. Freeze in refrigerator tray or parfait glasses. Top with berries.

When baking chocolate isn't available, substitute cocoa plus butter. Use four tablespoons of cocoa and $\frac{1}{2}$ tablespoon of butter for each square of chocolate the recipe calls for.

DESSERTS

HEAVENLY ORANGE FLUFF Mrs. Robert D. Parks (Hilda)

2 sm. pkg. orange jello	2 cans mandarin oranges,
2 c. hot water	drained
1 6 oz. can frozen orange juice, undiluted	1 med. can crushed pineapple, not drained

Dissolve jello in boiling water. Add orange juice, stirring until melted. Cool. Add oranges and pineapple. Congeal in 13 x 9 in. pan or molds.

TOPPING:

1 pkg. instant lemon pudding
 1 c. milk
 ½ pt. whipping cream or Dream Whip

Add milk to pudding; fold in whip cream.

PINEAPPLE TORTE

Mrs. W. C. Burton (Buff)

1 9 oz. can crushed pineapple
 3 egg yolks
 ½ c. sugar
 3 egg whites, beaten stiff with 2 Tbsp. sugar
 2 Tbsp. lemon juice
 1 pkg. Dream Whip, prepared
 2/3 c. graham cracker or vanilla wafer crumbs

Strain juice from pineapple. Combine juice, ½ c. sugar, slightly beaten egg yolks in top of double boiler. Cook until slightly thickened. Remove from fire and add pineapple and lemon juice. Cool until thick but not firm, then, fold in beaten egg whites and Dream Whip. Turn into greased refrigerator tray that has been well coated with crumbs. Reserve enough crumbs to cover mixture with thin layer. Freeze until firm. Serves 6 to 8.

If you boil eggs in an aluminum pan, add a little vinegar to the water to prevent the pan from turning dark.

DESSERTS

STRAWBERRY TORTE

Mrs. Harold Terry (Callie)

6 egg whites	2 c. crushed saltine
3/4 tsp. cream of tartar	crackers
2 c. sugar	3/4 c. chopped pecans

Heat oven to 350°. Whip egg whites, cream of tartar and add 2 c. of sugar gradually. Gently fold in crackers and pecans. Spread in oblong pan. Bake 35 min.

TOPPING:

1 pt. whipping cream	2 tsp. vanilla flavoring
1 heaping tsp. conf. sugar	

Whip cream and add sugar and vanilla. Beat. Spread on top of baked mixture. Spoon sweetened whole strawberries on top and serve.

CHERRY YUM YUM PUDDING

Mrs. P. M. Shields (Elsie)

3 c. graham cracker crumbs	2 cans cherry pie filling
1½ sticks butter, melted	3/4 c. sugar
2 4 oz. pkg. Dream Whip	1 8 oz. pkg. cream cheese
	1 c. cold milk

Melt butter, mix crumbs, put half in pyrex. Prepare Dream Whip according to directions, add milk, cheese and sugar. Spread half on crumbs, add cherry pie filling, put remainder of mix on cherries. Put cracker crumbs on top. Chill at least 24 hrs.

QUICK PARTY DESSERT

Governor and Mrs. James Holshouser, Jr.
State of North Carolina

1 10 in. Angel Food Cake
6 15 cents Hershey bars with almonds
1 pt. of whipping cream
1 square baking chocolate

(continued)

DESSERTS

QUICK PARTY DESSERT (continued)

Melt Hershey bars and baking chocolate in double boiler. Cool slightly. Fold into the cream which has been whipped. Cut cake into 2 layers. Ice between layers and on top, etc. Refrigerate for at least 12 hrs. before serving.

VANILLA ICE CREAM

Mrs. Donald Ellis (Clara)

3 eggs	1 lg. can milk
1 3/4 c. sugar	4 tsp. vanilla

Beat eggs with mixer. Add sugar then milk and vanilla and beat. Fill with plain milk, approx. 1/2 gal. Freeze in electric freezer.

STRAWBERRY ICE CREAM: add 1 qt. fresh berries or 1 pt. frozen to vanilla recipe.

PEACH ICE CREAM: pour 1/2 c. sugar on mashed peaches with only 1 1/4 c. sugar in vanilla recipe.

BANANA ICE CREAM: mash about 4 lg. bananas and add to vanilla recipe.

FRUIT ICE CREAM

Mrs. Brady Way (Shirley)

3 c. milk	3 pt. half & half
3 egg yolks	3 tsp. vanilla
1 1/2 c. sugar	3 c. very ripe, mashed fruit
Dash of salt	(strawberries, bananas, peaches)

Scald 2 1/4 c. milk in double boiler. Mix together beaten egg yolks, remainder of cold milk, sugar and salt. Add mixture to scalded milk and cook, stirring to consistency of custard (about 1/2 hr.). Remove from heat and cool. Add vanilla and half & half. Add fruit immediately before freezing in ice cream freezer.

Write Extra Recipes Here:



Gandy

CANDY

MARZIPAN STRAWBERRIES

Mrs. Carl Monson (Ursula)

2 3 oz. pkg. strawberry gelatin
 1 can sweetened condensed milk, not evaporated
 2 c. blanched almonds, ground
 2 c. canned, flaked coconut
 Red and green sugar
 Slivered almonds
 Green food coloring

Mix dry gelatin into milk. Add almonds and coconut. Refrigerate several hours or overnight. Make into strawberry shapes and roll in red sugar. Dip tops in green sugar. For stems, insert almond sliver which has been dipped in green coloring.

CANDIED FRUIT SLICES

Mrs. Herbert M. Baker, Jr.

1 c. butter	2½ c. sifted flour
1 c. sifted conf. sugar	1 c. chopped pecans
1 egg	2 c. diced candied cherries
1 tsp. vanilla	

Cream the butter, confectioners sugar, egg and vanilla. Add flour and mix well. Add pecans and cherries. Chill 1 hr. Divide dough into thirds and shape into long rolls. Chill 3 hr. or overnight. Cut 1/8 in. thick and bake on ungreased pan at 325° for 13-15 min. (Dough freezes well if made ahead.) These cookies good at Christmas time.

CHOCOLATE EASTER EGGS

Mrs. E. W. Appel (Frances)

5 lb. sugar	1 c. crushed pineapple
1 lb. butter	1 c. cut marachino cherries
½ tsp. salt	1 c. pecans, chopped fine

Work sugar, butter and salt until very smooth. Add crushed pineapple, that has been squeezed through a cloth, cherries and pecans. Shape into eggs.

(continued)

CANDY

CHOCOLATE EASTER EGGS (continued)

COATING:

$\frac{1}{2}$ lb. chocolate
 2 Tbsp. butter
 Paraffine

Piece of paraffine the size of an almond. In a double boiler, heat slowly, stirring the chocolate to prevent streaking. The chocolate must not melt at a temperature over 95° fahrenheit, 85° is better. Dip the egg and lay on wax paper to dry.

CHOCOLATE CANDY Mrs. William C. Edwards, Jr. (Barbara)

1 can condensed milk,	1 Tbsp. water
Borden's Eagle	1 tsp. vanilla
3 sq. chocolate	Nuts, if desired

Melt chocolate, add milk and water. Cook till quite thick. Add vanilla and nuts. I use a double boiler. Form into pieces by rolling between palms of hands. Grease hands.

BUTTER CREAMS Mrs. Robert E. Sharp, II (Penny)

1 stick butter or margarine
 1 or 2 Tbsp. condensed milk
 2 tsp. vanilla extract
 1 box confectioners sugar

COATING:

2 lb. semi-sweet chocolate
 $1\frac{1}{2}$ cakes parafin
 Pecan halves

Blend butter, milk, vanilla and sugar. Shape into squares. Chill. While candy is chilling, melt chocolate and parafin in top of double boiler. With toothpick, dip each candy into chocolate. Place piece of pecan on top to cover toothpick hole.

CANDY

NO-COOK MINTS

Mrs. Robert E. Sharp, II (Penny)

4 Tbsp. butter	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ c. light corn syrup	1 box conf. sugar
1 tsp. peppermint ext.	

Blend butter, syrup, extract and salt. Work in sugar. Roll into small balls and press down with a fork. Let dry 3 hr. Note: Several drops of food coloring may be added to make mints pink, green, etc.

BUTTERSCOTCH CANDY

Mrs. Robert E. Sharp, II (Penny)

2 c. sugar	2 Tbsp. water
$\frac{1}{4}$ c. lt. corn syrup	2 Tbsp. vinegar
$\frac{1}{2}$ c. butter	

Combine all ingredients in large pan and cook, stirring until sugar is dissolved. Reduce heat to med. and cook till temperature reaches 300° on candy thermometer. Remove from heat and let set for 1 min. Spoon into small, buttered muffin tins. Cool. Makes 6 oz.

PEANUT BRITTLE

Mrs. Brady Way (Shirley)

1 c. sugar	2 c. raw peanuts
$\frac{1}{2}$ c. Karo Syrup	1 tsp. soda
$\frac{1}{4}$ c. water	

Put in skillet and bring to boil. Add 2 c. peanuts, cook on high heat and stir until peanuts pop 1 min. Stir in soda and pour in greased pan.

GRANDMA'S CRUNCHIES

Miss Kathy Jones

$\frac{1}{2}$ c. sugar	1 6 Oz. pkg. chocolate chips
$\frac{1}{2}$ c. white Karo	1 6 Oz. pkg. butterscotch
$\frac{3}{4}$ c. peanut butter	
3 c. Special K	(continued)

CANDY

GRANDMA'S CRUNCHIES (continued)

Heat sugar and Karo to boiling. Add peanut butter and stir until well mixed. Pour over Special K and mix well. Press into greased pan. Melt chips over hot water. Then spread over crunchies. Cool. You can double the recipe but don't double butterscotch chips!

PRALINES

Mrs. Joseph B. Mickler (Gaye)

4 Tbsp. water	4 c. brown sugar
2 Tbsp. evaporated milk	1 to 1½ c. broken pecans
1 Tbsp. butter	12 drops vanilla
½ tsp. salt	

Put water and milk in saucepan. Add butter, salt, sugar and melt over low heat. Raise heat to med., stirring constantly. Add nuts. Boil approx. 5 min. Remove from heat and stir while cooling. While still pourable, drop by spoonfuls onto oiled paper. Should make 18 to 20 pralines.

Write Extra Recipes Here:

Beverages

BEVERAGES

INSTANT RUSSIAN TEA I Mrs. W. H. Linville (Ann)

2 c. Tang	1 sm. pkg. Twist, Lemonade
$\frac{1}{2}$ c. instant tea, plain	mix, sugar free
1 $\frac{1}{3}$ c. sugar	1 tsp. ground cinnamon
	$\frac{1}{2}$ tsp. ground cloves

Mix dry. Shake well each time before using. Use 2 heaping tsp. per cup.

INSTANT RUSSIAN TEA II Mrs. P. H. Morgan (Fuchsia)

2 c. Tang	1 pkg. Lemon Twist
2 c. sugar	1 tsp. cinnamon
$\frac{1}{2}$ c. instant tea	$\frac{1}{2}$ tsp. cloves

Mix all together and store in a jar with lid. Use 2 to 3 tsp. of mix for a cup of tea.

INSTANT RUSSIAN TEA III Mrs. E. H. Phillips

1 9oz. jar Tang	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ tsp. ground cloves
1/3 c. instant tea with lemon	Dash of salt

Combine Tang, sugar, instant tea, spices and salt. Makes two cups dry mix or enough for 6 qts. of tea.

RUSSIAN TEA Mrs. John W. Stanley (Jane)

2 Tbsp. whole cloves	2 cans (46 oz.) pineapple juice
$\frac{1}{2}$ tsp. nutmeg	
4 short sticks cinnamon	2 cans (46 oz.) orange juice
6 tea bags or 2 tsp. tea	
4 c. sugar	Juice of 4 lemons
16 c. water	Dash of salt

Make tea using 4 c. water and tea bags. Let stand 7 min. Tie spices in bag and boil for 3 min. in tea. Add remaining ingredients and heat altogether. Keeps well. Makes 60 cups.

BEVERAGES

FRUIT PUNCH

Mrs. Barry Crotty (Joan)

- 1 46 oz. can red Hawaiian Fruit Punch
- 1 6 oz. can frozen pink lemonade, thawed
- 1 6 oz. can frozen orange juice, thawed
- 1 6 oz. can frozen pineapple juice, thawed
- 6 c. water
- 1 1 pt. (12 oz. bottle) ginger ale, chilled

Combine ingredients. Trim with fresh fruit slices.
30 servings.

PINK PUNCH

Mrs. Alan T. Kirby (Susan)

- 1 46 oz. can pineapple juice
- 2 c. boiling water
- 2 pkg. strawberry jello
- 6 c. cold water
- $\frac{1}{2}$ c. sugar
- 1 can frozen orange juice
- 1 can frozen lemonade
- 1 qt. ginger ale

Add boiling water to jello and stir until dissolved.
Add cold water and fruit juices. Add ginger ale just
before serving. Garnish bowl with lemon or orange
slices. Serves 35-40.

RED SATIN PUNCH

Mrs. Don Caudle (Barbara)

- 1 qt. apple juice
- 2 pt. cranberry juice, cocktail
- 10 bottles 7-up

Fill two trays with 7-up and freeze. Mix together
juices and add remaining 7-up right before serving.
Pour over frozen 7-up. Serves 35.

If more ice cubes are needed than freezing trays
hold, plastic egg trays will provide extras.

BEVERAGES

HEARTS AND FLOWERS PUNCH Mrs. W. H. Linville (Ann)

1 c. lemon juice	2 c. boiling water
1½ c. orange juice	9 tea bags or 3 Tbsp. tea
1 c. pineapple juice	6 c. cold water or
1 c. sugar	ginger ale

Combine fruit juices and sugar, stir to dissolve sugar. Pour boiling water over tea, steep 5 min. Stir, strain and cool. Combine juices and tea. Just before serving, blend with the cold water or chilled ginger ale. Pour over ice mold or ice in punch bowl. Makes 3 qt. or 24 half-cup servings.

HOT-SPICED CRANBERRY PUNCH Mrs. Brady Way (Shirley)

4 6 oz. cans frozen lemonade
 ½ tsp. salt
 1 tsp. allspice
 4 qt. cranberry juice, cocktail
 ½ tsp. cinnamon
 1 qt. water

Combine ingredients and simmer uncovered 10-15 min. (Do not boil.) Serve hot. 50 servings.

INSTANT COCOA MIX I Mrs. James R. Reeves (Trish)

1 8 qt. pkg powdered milk
 2 lb. Nestle's Quick
 1 6 oz. jar creamer (Coffeemate, Pream, etc.)
 ½ c. confectioners sugar

Mix well. Store in air-tight container. Use 1/3 c. of mixture with 1 c. boiling water.

Don't be discouraged by failure or satisfied with success.

BEVERAGES

INSTANT COCOA MIX II

Mrs. Sam Groves (Judy)

1 8 oz. jar non-dairy cream

1 8 qt. box powdered milk

1 1 lb. box Nestle's Quik

1 1 lb. box powdered sugar

Mix well. Use $\frac{1}{3}$ c. per serving.

For all day coffee lovers---pour leftover coffee from percolator into thermos bottle. Cap it. The coffee will keep hot all day, never bitter, no waste and percolator can be washed for next morning.

Write Extra Recipes Here:

Pickled
and
Preserved

PICKLES and PRESERVES

CHOW CHOW I

Mrs. Judy Freeman

1 gal. cabbage	2 qt. vinegar
1 qt. onion	2 lb. sugar
6 pods hot green pepper	1 sm. pkg. mustard seed
2 qt. green or red pepper	Tumeric
Salt	2 Tbsp. celery seed

Chop vegetables. Sprinkle with salt and let stand 2-3 hr. or overnight. Drain. Add vinegar, sugar, mustard seed, celery seed, and turmeric. Boil 5 min. Then seal in hot jars.

CHOW CHOW II

Mrs. E. H. Phillips (Mildred)

½ doz. onions, med.	½ c. salt
2 doz. sweet pepper, approx. use some med.	5 c. sugar
1 gal. chopped cabbage	2 qt. vinegar
2 qt. chopped green tomatoes	2 Tbsp. mustard seed
	1 tsp. tumeric

Chop onions and pepper fine. Chop all vegetables and mix with salt. Let stand several hours or overnight. Drain well. Combine sugar, spices and vinegar. Bring to a boil and simmer about 20 min. Pack in jars and seal. Makes about 16 pt.

DILLED OKRA

Mrs. John T. Hall, Jr. (Jane)

3 lb. young okra, uncut	1 qt. water
Celery leave	1 pt. vinegar
Garlic cloves	½ c. pickling salt
Dill	

Wash okra, dry and pack into hot, sterilized jars with a few celery leaves, a clove of garlic and 1 stem of dill or ½ tsp. dill seeds for each jar. In saucepan, combine water, vinegar and salt and heat to boiling. Pour over okra, seal and process 10 min. in a boiling water bath. Makes 6 pt.

PICKLES and PRESERVES

PICKLED MUSHROOMS

Mrs. Carl Monson (Ursula)

3 lb. fresh button
mushrooms
1½ c. sliced onions
4 c. wine vinegar
2 c. water

2 Tbsp. dill seed
2 Tbsp. salt
3 cloves garlic, crushed
3 bay leaves

Combine mushrooms, onion, vinegar, water, dill seed, salt and garlic in a large saucepan. Bring to a boil. Pack with bay leaves in sterilized jars. Seal. Follow general instructions for processing, using the water bath method. Process 30 min. for qt., 20 min. for pints. Makes 3 qt. or 6 pt.

GREEN PEPPER JELLY

Ms. Sue Perkins

6 lg. green peppers, cut in pieces
1½ c. cider vinegar, 4-6% acid strength
Green food coloring
6 c. sugar
½ tsp. salt
1 tsp. crushed red pepper
1 bottle pectin

Put half the green peppers and half the vinegar into blender, process at liquefy. Pour into saucepan. Repeat. Add red pepper, sugar and salt. Bring to boil and add pectin. Boil until it thickens when dropped from spoon (about 20 min.). Add few drops of food coloring. Pour into jars, leaving ¼ in. head space and seal. Makes 4 half pt.

STRAWBERRY PRESERVES

Mrs. M. Laird Gann, Jr.

4 heaping c. berries ½ c. lemon juice
5 c. sugar

Pour sugar over berries and let stand overnight. Next morning bring mixture to rolling boil and cook for 7 min. Add lemon juice and boil 3 more min.

(continued)

PICKLES and PRESERVES

STRAWBERRY PRESERVES (continued)

Pour into enamel or earthenware jar and let stand until the next morning. Seal in jars with paraffin.

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young. When selected give your entire thoughts to preparation for domestic use. Some wives insist upon keeping them in a pickle, others are constantly getting them into hot water. This may make them sour, hard, and sometimes bitter; even poor varieties may be made sweet, tender and good, by garnishing them with patience, well sweetened with love and seasoned with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared, they will keep for years.

Write Extra Recipes Here:

A PRAYER FOR THE KITCHEN WALL

Bless my little kitchen, Lord,
I love its every nook.
And bless me as I do my work,
Wash pots and pans and cook.

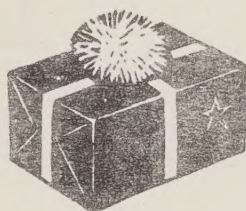
May the meals that I prepare
Be seasoned from above
With Thy blessing and Thy grace.
But most of all.....Thy love.

As we partake of earthy food,
Thy table Thou hast spread,
We'll not forget to thank Thee, Lord,
For all our daily bread.

So bless my little kitchen, Lord,
And those who enter in;
May they find naught but joy and peace
And happiness therein.

Helen Fowler Rich

A PERSONALIZED COOK BOOK
IS A GIFT THAT'S APPRECIATED
FOR ALL OCCASIONS



ORDER SEVERAL
FOR GIFTS
WHILE THEY ARE STILL AVAILABLE

You may order copies of our cookbook by filling in
the coupon below and mailing it along with \$3.50 per
copy plus 50¢ for postage and packing to:

Burkhead United Methodist Church
5250 Silas Creek Parkway
Winston Salem, N. C. 27104

Please send me _____ copies of your cookbook.

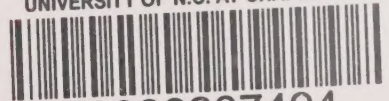
NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION

UNIVERSITY OF N.C. AT CHAPEL HILL



00038207494

